Porter Bałtycki

- Gravity **20 BLG**
- ABV **---**
- IBU **29**
- SRM **49**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.2 kg *(44%)*	80 %	16
Grain	Strzegom Wiedeński	2.2 kg *(44%)*	79 %	10
Grain	Strzegom Karmel 150	0.2 kg *(4%)*	75 %	150
Grain	Biscuit Malt	0.2 kg *(4%)*	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(4%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.