

Porter bałtycki 2022

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **34**
- SRM **29.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.8 kg (42.7%)	79 %	16
Grain	Pilzneński	2 kg (30.5%)	81 %	4
Grain	Oats, Flaked	0.65 kg (9.9%)	60 %	2
Grain	Amber Malt	0.2 kg (3.1%)	75 %	43
Grain	Abbey Malt Weyermann	0.25 kg (3.8%)	75 %	45
Grain	Strzegom Karmel 150	0.25 kg (3.8%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.15 kg (2.3%)	70 %	1024
Grain	Caramunich® typ I	0.15 kg (2.3%)	73 %	80
Grain	Strzegom Karmel 300	0.1 kg (1.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	12.2 %