porter bałtycki

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **35**
- SRM **33.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(52.1%)*	79 %	6
Grain	Monachijski	3 kg *(31.3%)*	80 %	16
Grain	Strzegom Karmel 30	0.5 kg *(5.2%)*	75 %	30
Grain	Strzegom Karmel 300	0.5 kg *(5.2%)*	70 %	299
Grain	Caraaroma	0.4 kg *(4.2%)*	78 %	400
Grain	Strzegom Barwiący	0.2 kg *(2.1%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	400 ml	Fermentum Mobile

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