porter bałtycki

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **30.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(35.8%)*	79 %	10
Grain	Pilzneński	1.4 kg *(25.1%)*	81 %	4
Grain	Weyermann Caramunich 3	0.5 kg *(9%)*	76 %	150
Grain	Caraaroma	0.2 kg *(3.6%)*	78 %	400
Grain	karmelowy	0.1 kg *(1.8%)*	--- %	600
Grain	carafa	0.1 kg *(1.8%)*	--- %	1400
Grain	czekoladowy	0.08 kg *(1.4%)*	--- %	900
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg *(21.5%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	7 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	1000 ml	Wyeast Labs

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

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	220 g	Boil	10 min
Flavor	śliwka wędzona	30 g	Mash	45 min