Porter Bałtycki Test

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **35.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(38.9%)*	79 %	10
Grain	Strzegom Monachijski typ I	5 kg *(48.6%)*	79 %	22
Grain	Strzegom Karmel 50	0.22 kg *(2.1%)*	68 %	50
Grain	Strzegom Karmel 400	0.17 kg *(1.7%)*	68 %	400
Grain	Strzegom Karmel 600	0.3 kg *(2.9%)*	68 %	600
Grain	Strzegom Czekoladowy ciemny 800	0.5 kg *(4.9%)*	68 %	800
Grain	Strzegom barwiący 1200	0.1 kg *(1%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %

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
Other	Czekoladowy 800 ebc	0.5 g	Mash	20 min