

Obsmolony porter.

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **36**
- SRM **28.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II wędzony samodzielnie	5 kg (52.6%)	79 %	22
Grain	Pilzneński	2.5 kg (26.3%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10
Grain	Fawcett - Pale Chocolate	0.5 kg (5.3%)	71 %	600
Grain	Special w/B Malt	0.5 kg (5.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	45 g	60 min	11 %