Porter bałtycki STRZEGOM ALL MALT

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **36.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg *(40%)*	79 %	16
Grain	Strzegom Wiedeński	2.5 kg *(33.3%)*	79 %	10
Grain	Viking Słód Caramel Sweet	1 kg *(13.3%)*	75 %	50
Grain	Strzegom Karmel 300	0.5 kg *(6.7%)*	70 %	299
Grain	Strzegom Karmel 600	0.5 kg *(6.7%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	11 %
Boil	Iunga	10 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	250 ml	Mangrove Jack's

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