#2 Porter bałtycki piwowar

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **---**
- SRM **36.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **48 C**, Time **5 min**
- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **5 min** at **48C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.55 kg *(50.9%)*	79 %	22
Grain	Pilzneński	1.5 kg *(30%)*	81 %	4
Grain	Fawcett - Brown	0.4 kg *(8%)*	72 %	180
Grain	Słód Caramunich Typ II Weyermann	0.25 kg *(5.1%)*	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.17 kg *(3.5%)*	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.13 kg *(2.5%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Iunga	22.5 g	60 min	11 %
Mash	Saaz (Czech Republic)	12.5 g	10 min	4.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis