

BiCoobra Collab Baltic Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **29**
- SRM **33.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (51%)	80 %	20
Grain	Strzegom Wiedeński	4 kg (40.8%)	79 %	10
Grain	Strzegom Czekoladowy 400	0.4 kg (4.1%)	68 %	400
Grain	Fawcett - Pszoniczny Czekoladowy	0.2 kg (2%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Marynka	30 g	50 min	10 %