

Bałtycki rePorter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **21.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (74.1%)	81 %	4
Grain	Karmelowy Czerwony	0.15 kg (4.3%)	75 %	59
Grain	Karmelowy Pszeniczny Strzegom	0.15 kg (4.3%)	79 %	130
Grain	Chocolate Malt (UK)	0.15 kg (4.3%)	73 %	887
Grain	Słód jęczmienny wędzony torfem	0.46 kg (13.1%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile