Double Porter Bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **45.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg *(51.5%)*	80.5 %	2
Grain	Strzegom Monachijski typ I	2.5 kg *(25.8%)*	79 %	16
Grain	Strzegom Karmel 300	1.5 kg *(15.5%)*	70 %	299
Grain	Carafa	0.3 kg *(3.1%)*	70 %	664
Grain	Czekoladowy	0.1 kg *(1%)*	60 %	788
Grain	Strzegom Barwiący	0.3 kg *(3.1%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	safale

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