Modern Brut Baltic Porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **41**
- SRM **37.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(29.3%)*	82 %	4
Grain	Monachijski	2 kg *(19.5%)*	80 %	16
Grain	Viking Vienna Malt	1 kg *(9.8%)*	79 %	7
Grain	Red Active	1 kg *(9.8%)*	79 %	35
Grain	Strzegom Monachijski typ II	1 kg *(9.8%)*	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(2.9%)*	73 %	120
Grain	Abbey Malt Weyermann	0.25 kg *(2.4%)*	75 %	45
Grain	Pszeniczny Czekoladowy weyermann	0.2 kg *(2%)*	73 %	1050
na 10 min. przed końcem				
Grain	Weyermann - Dehusked Carafa III	0.2 kg *(2%)*	70 %	1024
na 10 min. przed końcem				
Grain	Caraaroma	0.15 kg *(1.5%)*	78 %	400
Grain	Special B Malt	0.15 kg *(1.5%)*	65.2 %	315

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

Grain	Oats, Flaked	0.5 kg *(4.9%)*	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg *(4.9%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
gotować 90min.				
Aroma (end of boil)	Sybilla	50 g	5 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	400 ml	Fermentum Mobile
DA-16	Ale	Dry	25 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Boil	90 min
Water Agent	kreda	5 g	Boil	90 min
Water Agent	epsom	1 g	Boil	90 min
Fining	whirlfloc	1 g	Boil	5 min

Notes

- ~Karmele=palone 2/1
  Ciemne na ostatnie 10 min.
  Gotowanie 90min
  CEL - 22plato
  Fermentacja burzliwa: ~30 dni

  200g łuski
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