PORTER BAŁTYCKI 21 BLG # 82

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **22**
- SRM **41.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(25.4%)*	80 %	4
Grain	Strzegom Monachijski typ II	4.1 kg *(52.2%)*	79 %	22
Adjunct	Płatki owsiane	0.7 kg *(8.9%)*	60 %	3
Grain	Strzegom Karmel 600	0.8 kg *(10.2%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.13 kg *(1.7%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.13 kg *(1.7%)*	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9 %
Boil	Marynka PH	20 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory

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Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Wkład z beczki po Whisky	0.1 g	Secondary	5 day(s)
Flavor	Skórka z pomarańczy macerowana w wódce	0.15 g	Secondary	5 day(s)

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