Portierów dwóch.

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **43**
- SRM **22.1**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(35.7%)*	80 %	4
Grain	Strzegom Monachijski typ II	2 kg *(23.8%)*	79 %	22
Grain	Strzegom Wiedeński	1.7 kg *(20.2%)*	79 %	10
Grain	Viking Pale Ale malt	0.7 kg *(8.3%)*	80 %	5
Grain	Weyermann Caramunich 3	0.3 kg *(3.6%)*	76 %	150
Grain	Caramunich® typ I	0.3 kg *(3.6%)*	73 %	80
Grain	Special B Malt	0.2 kg *(2.4%)*	65.2 %	100
Grain	Jęczmień palony	0.2 kg *(2.4%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile