porter bałtycki

- Gravity **22.2 BLG**
- ABV **---**
- IBU **33**
- SRM **58.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.4 kg *(5.2%)*	68 %	1200
Grain	Strzegom Karmel 600	0.2 kg *(2.6%)*	68 %	601
Grain	Strzegom Karmel 150	0.7 kg *(9.1%)*	75 %	150
Grain	Pszeniczny	0.4 kg *(5.2%)*	85 %	4
Grain	Strzegom Wiedeński	5 kg *(64.9%)*	79 %	10
Grain	Strzegom Monachijski typ II	1 kg *(13%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.6 %
Boil	Lublin (Lubelski)	30 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	200 ml	Fermentis Division of S.I.Lesaffre

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