Porter bałtycki 22 BLG 20l

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **27**
- SRM **33.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **61 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(38.1%)*	79 %	10
Grain	Monachijski	5 kg *(47.6%)*	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg *(4.8%)*	75 %	30
Grain	Strzegom Karmel 600	0.5 kg *(4.8%)*	68 %	601
Grain	Czekoladowy	0.5 kg *(4.8%)*	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	Mangrove Jack's

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