porter bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **32.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg *(37.8%)*	81 %	4
Grain	Strzegom Monachijski typ I	2 kg *(19.9%)*	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(5%)*	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.55 kg *(5.5%)*	68 %	300
Sugar	cukier	3.2 kg *(31.8%)*	78 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	20 min	4.2 %
Boil	Lublin (lubelski)	40 g	20 min	4.2 %
Boil	Marynka	20 g	60 min	8.2 %
Boil	Marynka	20 g	50 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	200 g	Boil	5 min
Flavor	płatki dębowe	50 g	Secondary	4 day(s)