

# Baltic Porter

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- Gravity **21.6 BLG**
- ABV ---
- IBU **16**
- SRM **40.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **35.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (42.6%)	79 %	6
Grain	Strzegom Monachijski typ I	5 kg (42.6%)	79 %	16
Grain	Strzegom Karmel 600	0.5 kg (4.3%)	68 %	601
Grain	Barley, Raw	1 kg (8.5%)	60.9 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %