

Czekoladowy Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **30**
- SRM **29.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **47.5 liter(s)**

Steps

- Temp **62 C**, Time **37 min**
- Temp **72 C**, Time **42 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **36.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **37 min** at **62C**
- Keep mash **42 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 5 kg (44.2%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 5 kg (44.2%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.7%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.7%) | 68 % | 400 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4.4%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.2 kg (1.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 50 g | 20 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 33 g | Fermentis |