

Nuklear Baltic Porter

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **70**
- SRM **64**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Weyermann - Carafa I	0.25 kg (4.5%)	70 %	690
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Grain	Viking melanoidynowy	0.25 kg (4.5%)	75 %	60
Grain	Wędzony bukiem Viking Malt	0.25 kg (4.5%)	82 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.5%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	24 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	suszone śliwki	300 g	Secondary	30 day(s)