

Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **23.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **65 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (23.8%)	79 %	22
Grain	Carahell	0.3 kg (7.1%)	77 %	26
Grain	Special B Castle	0.3 kg (7.1%)	70 %	350
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.8%)	79 %	130
Grain	Karmelowy żytni Strzegom	0.2 kg (4.8%)	75 %	150
Grain	Płatki owsiane	0.2 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Oktawia	15 g	3 min	7.1 %

Notes

- Gotowanie 90min.

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

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