

Porter Bałtycki #2

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **83**
- SRM **60.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (36.4%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (12.1%) | 61 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (6.1%) | 55 % | 985 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (12.1%) | 75 % | 30 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (3%) | 74 % | 296 |
| Grain | Chocolate Malt (UK) | 0.5 kg (6.1%) | 73 % | 887 |
| Grain | Caraaroma | 0.5 kg (6.1%) | 78 % | 400 |
| Grain | Carafa | 0.5 kg (6.1%) | 70 % | 664 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.1%) | 76.1 % | 0 |
| Grain | Carahell | 0.5 kg (6.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-----------------|------|--------|-------|
| Boil | Styrian Golding | 50 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 50 g | 30 min | 3.6 % |
| Boil | Galena | 50 g | 20 min | 12 % |
| Boil | Galena | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|-----------|-----------|
| Other | płatki dębowe sherry | 50 g | Secondary | 21 day(s) |
| Other | Śliwka kandyzowana | 200 g | Boil | 30 min |