

PORTER BAŁTYCKI 20 Blg # 48

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **27.5**
- 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 **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (24.1%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.05 kg (1.2%) | 68 % | 1202 |
| Grain | Monachijski | 2.5 kg (60.2%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (9.6%) | 75 % | 30 |
| Grain | Carafa III | 0.1 kg (2.4%) | 70 % | 1300 |
| Grain | Abbey Malt Weyermann | 0.1 kg (2.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 9 % |
| Boil | Tomyski | 20 g | 30 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|