

# Porter Bałtycki EBC68

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **28**
- SRM **34.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (49.1%)	80 %	10
Grain	Monachijski	2 kg (24.5%)	80 %	16
Grain	Cara-Pils/Dextrine	0.5 kg (6.1%)	75 %	4
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Grain	Briess - Black Malt	0.1 kg (1.2%)	55 %	985
Grain	Strzegom pszenica prażona	0.15 kg (1.8%)	70 %	1000
Grain	Special W	1 kg (12.3%)	--- %	---
Grain	Castle Cafe	0.15 kg (1.8%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	0.15 kg (1.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial (US)	20 g	60 min	10.5 %
Boil	Citra	20 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	500 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w Jameson	100 g	Secondary	30 day(s)