

Porter bałtycki ICE

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **28**
- SRM **30.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (30.5%)	79 %	10
Grain	Monachijski	3 kg (30.5%)	80 %	16
Grain	Pilzneński	1 kg (10.2%)	81 %	4
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Weyermann Caramunich 3	0.25 kg (2.5%)	76 %	150
Grain	Karmelowy żytni Strzegom	0.25 kg (2.5%)	75 %	150
Grain	Carafa III	0.15 kg (1.5%)	70 %	1034
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.7 kg (17.3%)	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	East Kent Goldings	50 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Slant	250 ml	Wyeast Labs