

# Porter bałtycki nówka

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **30**
- SRM **26.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.72 kg (43.3%)	79 %	16
Grain	Pilzneński	1.5 kg (23.9%)	81 %	4
Grain	Oats, Flaked	0.67 kg (10.7%)	65 %	2
Grain	Amber Malt	0.4 kg (6.4%)	75 %	43
Grain	Strzegom Karmel 150	0.26 kg (4.1%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.14 kg (2.2%)	70 %	1024
Grain	Caramunich® typ I	0.14 kg (2.2%)	73 %	80
Grain	Strzegom Karmel 300	0.05 kg (0.8%)	70 %	299
Grain	Strzegom Wiedeński	0.4 kg (6.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.5 %