

## Porter bałtycki pod konkursy

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **26.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **44.4 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 **31.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5.6 kg (42.9%)	79 %	16
Grain	Pilzneński	4 kg (30.6%)	81 %	4
Grain	Oats, Flaked	1.4 kg (10.7%)	65 %	2
Grain	Amber Malt	0.36 kg (2.8%)	75 %	43
Grain	Abbey Malt Weyermann	0.45 kg (3.4%)	75 %	45
Grain	Strzegom Karmel 150	0.54 kg (4.1%)	75 %	150
Grain	Weyermann - Dehusked Carafo III	0.3 kg (2.3%)	70 %	1024
Grain	Caramunich® typ I	0.3 kg (2.3%)	73 %	80
Grain	Strzegom Karmel 300	0.11 kg (0.8%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	10.5 %