

Porter bałtycki słodowo-ekstraktowy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **27.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.5 kg (30.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.4%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.2%) | 79 % | 22 |
| Grain | Caraaroma | 0.3 kg (3.7%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.4%) | 68 % | 1200 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (20.7%) | 81 % | 26 |
| Grain | Strzegom Pale Ale | 0.5 kg (6.1%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Gotowanie | 0 g | 80 min | 1 % |
| Boil | Marynka | 35 g | 65 min | 10 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |