

Porter bałtycki STRZEGOM ALL MALT

- Gravity **21.8 BLG**
- ABV ---
- IBU **28**
- SRM **36.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (40%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2.5 kg (33.3%) | 79 % | 10 |
| Grain | Viking Stód Caramel Sweet | 1 kg (13.3%) | 75 % | 50 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.7%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | lunga | 10 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 250 ml | Mangrove Jack's |