

Porter bałtycko-grodziski

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **34**
- SRM **32.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **12 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **75 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **75 min** at **67C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.2 kg (41%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (25.6%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (19.2%)	80 %	3
Grain	Aromatic Malt	0.4 kg (5.1%)	78 %	51
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.8%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.6%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	80 min	9.2 %

Boil	Marynka	25 g	15 min	9.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Safale
WLP838 - Southern German Lager Yeast	Lager	Slant	200 ml	White Labs