

## 5.Irish Porter Bałtycki

- Gravity **18.2 BLG**
- ABV ---
- IBU **44**
- SRM **44.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Minch Irish Craft Pale Ale	2 kg (32.1%)	81 %	5
Grain	BESTMALZ - Best Vienna	1 kg (16%)	80.5 %	8
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (32.1%)	82 %	2.5
Grain	cocolate Wheat malt	0.25 kg (4%)	80 %	1000
Adjunct	Płatki owsiane	0.5 kg (8%)	85 %	3
Adjunct	Żytni	0.24 kg (3.8%)	85 %	8
Grain	Carafa III	0.25 kg (4%)	70 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Millennium	20 g	60 min	17.1 %
Boil	junga	20 g	15 min	11.1 %
Dry Hop	Millennium	50 g	10 day(s)	17.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	350 ml	Safale
Safale w-34/70	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min