

## Baltic Porter 5.0

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **51**
- SRM **28.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **23 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **100 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **100 min** at **66C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (60%)	80 %	16
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Special B Malt	0.25 kg (5%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.25 kg (5%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	32 g	60 min	10.6 %