

BALTIC PORTER TORRES BA

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **31**
- SRM **59.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	5 kg (49.5%)	82 %	14
Grain	Weyermann - Pilsner Malt	2 kg (19.8%)	81 %	5
Grain	Weyermann - Munich Malt II	1 kg (9.9%)	82 %	14
Grain	Słód Caramunich Typ III Weyermann	0.25 kg (2.5%)	73 %	150
Grain	Carabelge	0.25 kg (2.5%)	80 %	30
Grain	Weyermann Czekoladowy żytni	0.25 kg (2.5%)	68 %	1200
Grain	Weyermann - Czekoladowy pszeniczny	0.25 kg (2.5%)	74 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (2.5%)	71 %	600
Grain	Carafa III Special	0.25 kg (2.5%)	70 %	1034
Grain	Castle malting - Coffee Malt	0.25 kg (2.5%)	74 %	250
Grain	Carafa II Special	0.25 kg (2.5%)	70 %	812
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallamenad Nova Lager	Lager	Slant	600 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min