

Borter Pałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **43**
- SRM **35.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.22 kg (61.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.3 kg (25%) | 79 % | 16 |
| Grain | weyermann Czekoladowy ciemny pszeniczny | 0.28 kg (5.4%) | 68 % | 1050 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 400 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.8%) | 81 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 11 g | 60 min | 12.6 % |
| Boil | lunga | 16 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM30 Bohemska rapsodia | Lager | Slant | 250 ml | --- |