

MOKO Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **51**
- SRM **43.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (77.8%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.6%)	68 %	1200
Grain	Caramunich® typ I	0.25 kg (5.6%)	73 %	80
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Galaxy	15 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min

Notes

- Słody barwiące dodać na koniec zacierania
Feb 11, 2019, 6:24 PM