

Może teraz?

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **41.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **52 C**, Time **3 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **3 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (53.2%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (16%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (16%) | 79 % | 10 |
| Grain | Słód CHÂTEAU Caffè | 0.4 kg (4.3%) | 80 % | 240 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.3%) | 73 % | 120 |
| Grain | Weyermann Czekoladowy pszeniczny | 0.6 kg (6.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 25 g | 90 min | 17 % |