

port

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **29.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3.6 kg (73.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.3 kg (6.1%) | 68 % | 601 |
| Grain | Viking Wędzony torfem | 0.4 kg (8.2%) | 81 % | 7 |
| Grain | Viking Melanoidynowy | 0.5 kg (10.2%) | 75 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | tomyski | 10 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|