

Porter bałtycki 22°

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **35**
- SRM **18.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.95 kg (32%)	80 %	4
Grain	Strzegom Monachijski typ I	3.7 kg (60.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	30
Grain	Monachijski Ciemny Steinbach	0.15 kg (2.5%)	100 %	30
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile