

Porter baltycki

- Gravity **24.4 BLG**
- ABV ---
- IBU **29**
- SRM **28**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (75.8%) | 79 % | 6 |
| Grain | Weyermann - Dehusked Carafa | 0.1 kg (1.5%) | 70 % | 800 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.5%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.5 kg (7.6%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (3%) | 74 % | 788 |
| Grain | Wheat, Flaked | 0.5 kg (7.6%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Summit | 30 g | 15 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |