

# Porter Bałtycki Murzynek Bambo

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **44**
- SRM **39.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **120 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt         | 2 kg (28.6%)   | 82 %  | 4    |
| Grain | Viking Munich Malt          | 4 kg (57.1%)   | 78 %  | 18   |
| Grain | Strzegom Karmel 300         | 0.6 kg (8.6%)  | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.9%)  | 68 %  | 601  |
| Grain | Jęczmień palony             | 0.05 kg (0.7%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.1%) | 68 %  | 1200 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 70 min | 14 %       |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry  | 11.5 g | Safale     |