

# 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