

## Porter bałtycki pod konkursy

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **26.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **44.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **31.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I      | 5.6 kg (42.9%) | 79 %  | 16   |
| Grain | Pilzneński                      | 4 kg (30.6%)   | 81 %  | 4    |
| Grain | Oats, Flaked                    | 1.4 kg (10.7%) | 65 %  | 2    |
| Grain | Amber Malt                      | 0.36 kg (2.8%) | 75 %  | 43   |
| Grain | Abbey Malt Weyermann            | 0.45 kg (3.4%) | 75 %  | 45   |
| Grain | Strzegom Karmel 150             | 0.54 kg (4.1%) | 75 %  | 150  |
| Grain | Weyermann - Dehusked Carafo III | 0.3 kg (2.3%)  | 70 %  | 1024 |
| Grain | Caramunich® typ I               | 0.3 kg (2.3%)  | 73 %  | 80   |
| Grain | Strzegom Karmel 300             | 0.11 kg (0.8%) | 70 %  | 299  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 55 g   | 60 min | 10.5 %     |