

# Porter Bałtycki Twój Browar

- Gravity **18 BLG**
- ABV ---
- IBU **31**
- SRM **52.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73.1 C**, Time **15 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (47.6%)	79 %	10
Grain	Strzegom Monachijski typ II	2.76 kg (37.5%)	79 %	22
Grain	Strzegom Karmel 150	0.33 kg (4.5%)	75 %	150
Grain	Strzegom Karmel 600	0.36 kg (4.9%)	68 %	600
Grain	Strzegom Czekoladowy ciemny	0.41 kg (5.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32.2 g	60 min	10 %
Boil	Lublin (Lubelski)	18.4 g	20 min	4 %

## Extras

Type	Name	Amount	Use for	Time
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Other	Czekoladowy 1200 ebc	414 g	Mash	20 min
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### Notes

- Czekoladowy na 15 minut 73'C po negatywnej próbie jodowej  
*Nov 22, 2016, 2:32 PM*