balck porter BALTIC

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **35**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg *(55.6%)*	79 %	10
Grain	Pilzneński	4 kg *(27.8%)*	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg *(10.4%)*	79 %	22
Grain	Strzegom Karmel 600	0.5 kg *(3.5%)*	68 %	601
Grain	Strzegom Barwiący	0.4 kg *(2.8%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
First Wort	Lublin (lubelski)	40 g	5 min	4 %
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Perle	20 g	50 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	200 g	Boil	5 min
Flavor	płatki dębowe	50 g	Secondary	4 day(s)