

Lobata (Tonka Baltic Porter)

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **31.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **41.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (47.8%)	80 %	16
Grain	Viking Pilsner malt	4 kg (38.3%)	80 %	4
Grain	Słód kawowy	0.25 kg (2.4%)	75.5 %	500
Grain	Special B Castle	0.5 kg (4.8%)	70 %	350
Grain	Płatki owsiane	0.45 kg (4.3%)	85 %	3
Grain	Carafa II	0.25 kg (2.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	ziarno tonka	25 g	Secondary	10 day(s)
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