PORTER BAŁTYCKI 22 BLG # 93

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **20**
- SRM **39.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(27%)*	80 %	4
Grain	Strzegom Monachijski typ II	4 kg *(49%)*	79 %	22
Adjunct	Płatki owsiane	0.7 kg *(8.6%)*	60 %	3
Grain	Strzegom Karmel 600	0.8 kg *(9.8%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.13 kg *(1.6%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.13 kg *(1.6%)*	68 %	1000
Sugar	Cukier	0.2 kg *(2.5%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9 %
Boil	Marynka PH	20 g	10 min	7.7 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Jack Daniels cubes(kostki z beczki)	50 g	Secondary	14 day(s)

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