

56 PORTER BAŁTYCKI

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **29**
- SRM **41.8**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain | Monachijski | 4.5 kg (47.1%) | 80 % | 16 |
| Grain | Pilzneński | 3.2 kg (33.5%) | 81 % | 4 |
| Grain | Carafa II | 0.35 kg (3.7%) | 70 % | 812 |
| Grain | Special B Malt | 0.15 kg (1.6%) | 65.2 % | 315 |
| Adjunct | Płatki owsiane | 0.3 kg (3.1%) | 85 % | 3 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (2.6%) | 67 % | 900 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.1%) | 73 % | 120 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (2.6%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.25 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |