

Baltic Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **48.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **-2.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Monachijski | 2.78 kg (53.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.39 kg (26.7%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.69 kg (13.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (6.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Magnum | 10.42 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20.83 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry | 13.89 g | Fermentis Division of S.I.Lesaffre |