

ghgfh

- Gravity **21.1 BLG**
- ABV ---
- IBU **22**
- SRM **50.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.7 kg (43.9%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2.5 kg (40.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.35 kg (5.7%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.5 kg (8.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 50 min | 5.5 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |
| Boil | Marynka | 10 g | 13 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| w 35 | Lager | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | sliwka suska | 250 g | Boil | 15 min |