

HBC005 Baltic Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **34.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **2 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **15 min** at **73C**
- Keep mash **30 min** at **73C**
- Keep mash **30 min** at **78C**
- Keep mash **2 min** at **79C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Monachijski	3 kg (37.5%)	80 %	16
Grain	Strzegom Karmel 30	0.35 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Czekoladowy	0.45 kg (5.6%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	100 ml	White Labs