

Obsmolony porter.

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **36**
- SRM **28.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Strzegom Monachijski typ II wędzony samodzielnie | 5 kg (52.6%) | 79 % | 22 |
| Grain | Pilzneński | 2.5 kg (26.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (10.5%) | 79 % | 10 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.3%) | 71 % | 600 |
| Grain | Special w/B Malt | 0.5 kg (5.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 11 % |