

## Porter Bałtycki 22 BLG (Homebeer)

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **28**
- SRM **30.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21.9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.1%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (23.3%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.8%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (5.8%)	70 %	299
Grain	Caraaroma	0.4 kg (4.7%)	78 %	400
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Grain	Strzegom Barwiący	0.1 kg (1.2%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	22 g	Danstar