

# Porter baltycki bourbon oak BA

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **24**
- SRM **38.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (27.6%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (27.6%)	80 %	20
Grain	Viking Vienna Malt	1 kg (18.4%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.5%)	75 %	30
Grain	Special B Malt	0.25 kg (4.6%)	65.2 %	315
Grain	Carafa II	0.25 kg (4.6%)	70 %	812
Grain	Płatki pszeniczne	0.2 kg (3.7%)	85 %	3
Grain	Fawcett - chocolate	0.1 kg (1.8%)	72 %	1100
Sugar	Brown Sugar, Dark	0.13 kg (2.4%)	100 %	99
Sugar	Sugar	0.2 kg (3.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP840 - American Lager Yeast	Lager	Liquid	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Muscovado	130 g	Boil	15 min
Flavor	Płatki dębowe	50 g	Secondary	60 day(s)

### Notes

- Burzliwa 8-12 stopni 3 tygodnie  
Cicha 10-12 przez 10 dni  
Coldcrash - 5 dni  
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