

Porter Bałtycki HB 20,BLG

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **39**
- SRM **29.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

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

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (32.1%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (12.8%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.4%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (6.4%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Boil	Lublin (Lubelski)	50 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis