

Porter Bałtycki lekki z koncowek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **32.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 1 kg (15%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 4 kg (60.2%) | 79 % | 22 |
| Grain | Strzegom Karmel 50 | 0.5 kg (7.5%) | 68 % | 50 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.5%) | 68 % | 150 |
| Grain | Strzegom Czekoladowy ciemny 800 | 0.5 kg (7.5%) | 68 % | 800 |
| Grain | Strzegom barwiący 1200 | 0.15 kg (2.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |