

Porter bałtycki słodowo-ekstraktowy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **27.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (30.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (24.4%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (12.2%)	79 %	22
Grain	Caraaroma	0.3 kg (3.7%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (20.7%)	81 %	26
Grain	Strzegom Pale Ale	0.5 kg (6.1%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Gotowanie	0 g	80 min	1 %
Boil	Marynka	35 g	65 min	10 %
Aroma (end of boil)	Styrian Golding	30 g	5 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min