

potrek

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **23**
- SRM **21.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **70 C**, Time **80 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 4.5 kg (41.7%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 4 kg (37%) | 80 % | 5 |
| Grain | Carahell | 1 kg (9.3%) | 77 % | 26 |
| Grain | Płatki owsiane | 1 kg (9.3%) | 60 % | 3 |
| Grain | Pszeniczny Czekoladowy | 0.2 kg (1.9%) | 73 % | 1001 |
| Grain | Strzegom Karmel 600 | 0.1 kg (0.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 16 % |
| Boil | Warrior | 10 g | 5 min | 16 % |