

Rum BA Baltic Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **44**
- SRM **48.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (9.1%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30
Grain	Carafa	0.25 kg (4.5%)	70 %	664
Grain	Czekoladowy	0.25 kg (4.5%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	75 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Bourbon	30 g	Secondary	30 day(s)