

balck porter BALTIC

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **35**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 8 kg (55.6%) | 79 % | 10 |
| Grain | Pilzneński | 4 kg (27.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (10.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.5 kg (3.5%) | 68 % | 601 |
| Grain | Strzegom Barwiący | 0.4 kg (2.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |
| First Wort | Lublin (Lubelski) | 40 g | 5 min | 4 % |
| Boil | Sybilla | 20 g | 60 min | 3.5 % |
| Boil | Perle | 20 g | 50 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | śliwka wędzona | 200 g | Boil | 5 min |
| Flavor | płatki dębowe | 50 g | Secondary | 4 day(s) |