

Baltic Porter

- Gravity **21.6 BLG**
- ABV ---
- IBU **16**
- SRM **40.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **35.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (42.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 5 kg (42.6%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.3%) | 68 % | 601 |
| Grain | Barley, Raw | 1 kg (8.5%) | 60.9 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |