

Baltic Porter 21Blg

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **29.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **47.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain | Monachijski | 8.5 kg (59.9%) | 80 % | 16 |
| Grain | Pilzneński | 3.4 kg (24%) | 81 % | 4 |
| Grain | Carafa II | 0.42 kg (3%) | 70 % | 812 |
| Grain | Słód Caramunich Typ II Weyermann | 0.42 kg (3%) | 73 % | 120 |
| Grain | Special B Malt | 0.42 kg (3%) | 65.2 % | 315 |
| Adjunct | Płatki owsiane | 0.51 kg (3.6%) | 85 % | 3 |
| Sugar | Muscovado | 0.51 kg (3.6%) | 100 % | 550 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 68 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 68 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| diamond lager | Lager | Dry | 18.7 g | Lallemand |