

Baltic Porter

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **37**
- SRM **36.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 6 kg (50%) | 79 % | 10 |
| Grain | Biscuit Malt | 1.5 kg (12.5%) | 79 % | 45 |
| Grain | Płatki owsiane | 1.5 kg (12.5%) | 85 % | 3 |
| Grain | Special B Malt | 1.5 kg (12.5%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 30 | 1 kg (8.3%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Barbe Rouge | 40 g | 60 min | 6.6 % |
| Aroma (end of boil) | Bullion | 20 g | 10 min | 7.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|-----------|-----------|
| Spice | Zrębki z beczki po koniaku | 20 g | Secondary | 60 day(s) |