

BiCobra Collab Baltic Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **29**
- SRM **33.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 5 kg (51%) | 80 % | 20 |
| Grain | Strzegom Wiedeński | 4 kg (40.8%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (4.1%) | 68 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Marynka | 30 g | 50 min | 10 % |