

# Porter Bałtycki Kooperacja

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **36**
- SRM **37.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75.6 liter(s)**
- Total mash volume **100.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **75.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	12 kg (47.6%)	79 %	10
Grain	Monachijski	9.6 kg (38.1%)	80 %	16
Grain	Strzegom Karmel 30	0.9 kg (3.6%)	75 %	30
Grain	Strzegom Karmel 600	1.5 kg (6%)	68 %	601
Grain	Czekoladowy	1.2 kg (4.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	105 g	60 min	10 %
Boil	Lublin (Lubelski)	75 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	---
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe High Vanilla	25 g	Secondary	14 day(s)
Flavor	Płatki dębowe Sherry	25 g	Secondary	14 day(s)
Flavor	Suska sechłońska	25 g	Secondary	14 day(s)

## Notes

- I. Na cichą płatki dębowe High Vanilla (25g) macerowane 2 tyg. w Gentalman Jack'u - na 6l piwa

II Na cichą płatki dębowe Sherry (25g) macerowane 2 tyg. w Brandy - na 6l piwa

III. Na cichą suska sechłońska (300g) macerowana 2 tyg. w rumie - na 10l piwa

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