

Porter Bałtycki Murzynek Bambo

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **44**
- SRM **39.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **120 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 2 kg (28.6%) | 82 % | 4 |
| Grain | Viking Munich Malt | 4 kg (57.1%) | 78 % | 18 |
| Grain | Strzegom Karmel 300 | 0.6 kg (8.6%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.9%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.05 kg (0.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 70 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry | 11.5 g | Safale |