

# Porter bałtycki STRZEGOM ALL MALT

- Gravity **21.8 BLG**
- ABV ---
- IBU **28**
- SRM **36.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (40%)     | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 2.5 kg (33.3%) | 79 %  | 10  |
| Grain | Viking Stód Caramel Sweet  | 1 kg (13.3%)   | 75 %  | 50  |
| Grain | Strzegom Karmel 300        | 0.5 kg (6.7%)  | 70 %  | 299 |
| Grain | Strzegom Karmel 600        | 0.5 kg (6.7%)  | 68 %  | 601 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 30 min | 11 %       |
| Boil    | lunga | 10 g   | 5 min  | 11 %       |

## Yeasts

| Name                               | Type  | Form  | Amount | Laboratory      |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 250 ml | Mangrove Jack's |