

porter baltyk #82

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **24**
- SRM **26.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (37.4%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.7%) | 79 % | 22 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (18.7%) | 81 % | 4 |
| Grain | viking diastatyczny | 0.5 kg (9.3%) | 85 % | 5 |
| Grain | Strzegom Wiedeński | 0.3 kg (5.6%) | 79 % | 10 |
| Grain | Caraaroma | 0.1 kg (1.9%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.9%) | 73 % | 120 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.7%) | 71 % | 600 |
| Grain | Płatki owsiane | 0.15 kg (2.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 150 ml | --- |