

# Sztudencki Czekoladowy Porter Bałtycki

- Gravity **19.8 BLG**
- ABV ---
- IBU **25**
- SRM **30**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **46.7 liter(s)**

## Steps

- Temp **62 C**, Time **37 min**
- Temp **72 C**, Time **42 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **37 min** at **62C**
- Keep mash **42 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (44.2%)	79 %	22
Grain	Strzegom Pilzneński	5 kg (44.2%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.7%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Strzegom Karmel 30	0.5 kg (4.4%)	75 %	30
Grain	Płatki owsiane	0.2 kg (1.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis