

Borter Pałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **43**
- SRM **35.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.22 kg (61.9%)	79 %	10
Grain	Strzegom Monachijski typ I	1.3 kg (25%)	79 %	16
Grain	weyermann Czekoladowy ciemny pszeniczny	0.28 kg (5.4%)	68 %	1050
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.8%)	81 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	12.6 %
Boil	Iunga	16 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	250 ml	---