Torfowy Porter Bałtycki

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **58**
- SRM **67.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony Torfem	5 kg *(53.5%)*	81 %	7
Grain	Viking Wiedeński	1 kg *(10.7%)*	79 %	7
Grain	Viking Monachijski typ II	1 kg *(10.7%)*	79 %	22
Grain	Caraaroma	1 kg *(10.7%)*	78 %	400
Grain	Weyermann - Carafa II	0.25 kg *(2.7%)*	70 %	837
Grain	Viking Czekoladowy ciemny	0.7 kg *(7.5%)*	67 %	900
Grain	Viking Barwiący	0.4 kg *(4.3%)*	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.