9C. Baltic Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **20**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(45.5%)*	79 %	10
Grain	Strzegom Monachijski typ I	2 kg *(45.5%)*	79 %	16
Grain	Weyermann Caramunich 3	0.2 kg *(4.5%)*	76 %	150
Grain	Caraaroma	0.1 kg *(2.3%)*	78 %	400
Grain	Carafa III	0.1 kg *(2.3%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Perle	30 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	3 g	Boil	60 min

Notes

- 14 dni 20C
  3 dni 2C
  Nov 4, 2022, 12:40 PM