

#35 Porter Bałtycki czekoladowy

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **37**
- SRM **29.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (29.9%) | 60 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (19.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (10%) | 79 % | 16 |
| Grain | Słód jęczmienny DEKSTRYNOWY Viking | 1 kg (10%) | 80 % | 10 |
| Grain | Słód Wędzony Steinbach | 1 kg (10%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (5%) | 100 % | 30 |
| Grain | Płatki owsiane | 1 kg (10%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.5%) | 68 % | 1200 |
| Grain | Słód Barwiący obłuszczony | 0.05 kg (0.5%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|---------|------|--------|-------|
| Boil | Oktawia | 70 g | 60 min | 7.1 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W 34/70 | Lager | Slant | 500 ml | Salfager |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|-----------|----------|
| Spice | ziarno kakaowca moczone w wódce | 50 g | Secondary | 7 day(s) |