

## #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
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Boil	Oktawia	70 g	60 min	7.1 %
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### 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)