

Baltic porter 3.0

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **48**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Chocolate Malt (UK) | 0.06 kg (1.1%) | 73 % | 1100 |
| Grain | Carafa II | 0.1 kg (1.8%) | 70 % | 1150 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.7%) | 71 % | 550 |
| Grain | Briess - Black Malt | 0.1 kg (1.8%) | 55 % | 985 |
| Grain | Fawcett - Brown | 0.1 kg (1.8%) | 72 % | 180 |
| Grain | Melano castle | 0.42 kg (7.7%) | 70 % | 50 |
| Grain | Abbey Castle | 0.19 kg (3.5%) | 80 % | 45 |
| Grain | Special B Malt | 0.4 kg (7.3%) | 65.2 % | 280 |
| Grain | Platki owsiane | 0.4 kg (7.3%) | 60 % | 3 |
| Grain | Strzegom Monachijski typ II | 2 kg (36.6%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1.5 kg (27.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga'19 | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
| Świeża gęstwa | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kreda | 6 g | Mash | 95 min |
| Water Agent | Łuska ryżowa | 100 g | Mash | 95 min |