

## por

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **27**
- SRM **22**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37.8 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (27.8%)	79 %	8
Grain	Strzegom Monachijski typ II	3 kg (27.8%)	79 %	22
Grain	Strzegom cookie Bursztynowy	0.5 kg (4.6%)	70 %	49
Grain	Viking melanoidynowy	0.5 kg (4.6%)	75 %	70
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.6%)	68 %	400
Grain	słód pale cookie	1.3 kg (12%)	79 %	25
Grain	Viking Pale Ale malt	2 kg (18.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.5 %
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Boil	Saaz (Czech Republic)	30 g	20 min	4.16 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	10 min