

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 |