

PORTER BAŁTYCKI 22 BLG # 103

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **18**
- SRM **39.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.6 kg (29.8%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (22.9%) | 80 % | 16 |
| Adjunct | Płatki owsiane | 0.7 kg (8%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.8 kg (9.2%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.13 kg (1.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.3%) | 68 % | 1000 |
| Sugar | Cukier | 0.3 kg (3.4%) | --- % | --- |
| Grain | Strzegom Monachijski typ II | 2 kg (22.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 9 % |
| Boil | Marynka PH | 20 g | 10 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| SafBrew DA-16 | Ale | Slant | 400 ml | Fermentis |