

Porter bałtycki 22 BLG 20l

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **27**
- SRM **33.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **61 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (38.1%) | 79 % | 10 |
| Grain | Monachijski | 5 kg (47.6%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.8%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.8%) | 68 % | 601 |
| Grain | Czekoladowy | 0.5 kg (4.8%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 20 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 40 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 20 g | Mangrove Jack's |