

Porter Bałtycki Test

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **35.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (38.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 5 kg (48.6%) | 79 % | 22 |
| Grain | Strzegom Karmel 50 | 0.22 kg (2.1%) | 68 % | 50 |
| Grain | Strzegom Karmel 400 | 0.17 kg (1.7%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.3 kg (2.9%) | 68 % | 600 |
| Grain | Strzegom Czekoladowy ciemny 800 | 0.5 kg (4.9%) | 68 % | 800 |
| Grain | Strzegom barwiący 1200 | 0.1 kg (1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 35 g | 20 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------|--------|---------|--------|
| Other | Czekoladowy 800 ebc | 0.5 g | Mash | 20 min |