

## potrek

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **23**
- SRM **21.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **70 C**, Time **80 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (41.7%)	79 %	16
Grain	Viking Pale Ale malt	4 kg (37%)	80 %	5
Grain	Carahell	1 kg (9.3%)	77 %	26
Grain	Płatki owsiane	1 kg (9.3%)	60 %	3
Grain	Pszeniczny Czekoladowy	0.2 kg (1.9%)	73 %	1001
Grain	Strzegom Karmel 600	0.1 kg (0.9%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	16 %
Boil	Warrior	10 g	5 min	16 %