

Rum BA Baltic Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **44**
- SRM **48.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (18.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (9.1%) | 68 % | 601 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |
| Grain | Carafa | 0.25 kg (4.5%) | 70 % | 664 |
| Grain | Czekoladowy | 0.25 kg (4.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 75 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe Bourbon | 30 g | Secondary | 30 day(s) |