Porter Bałtycki Normal/Barrel Aged

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **34.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg *(47.5%)*	79 %	10
Grain	Monachijski	3 kg *(37.5%)*	80 %	16
Grain	Strzegom Karmel 30	0.35 kg *(4.4%)*	75 %	30
Grain	Strzegom Karmel 600	0.4 kg *(5%)*	68 %	601
Grain	Czekoladowy	0.45 kg *(5.6%)*	60 %	788

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis safale w-34/70	Lager	Slant	300 ml	---

Notes

- Pół warki na cichą z kostkami dębowymi moczonymi w whisky

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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