Pseudo Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **34**
- SRM **33.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.15 kg *(52.5%)*	79 %	22
Grain	Castle Pale Ale	0.9 kg *(15%)*	80 %	8
Grain	Słód Caramunich Typ II Weyermann	0.45 kg *(7.5%)*	73 %	120
Grain	Weyermann - Carawheat	0.3 kg *(5%)*	77 %	97
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg *(2.5%)*	73 %	1001
Grain	Strzegom Wiedeński	0.9 kg *(15%)*	79 %	10
Grain	Simpsons - Coffee Malt	0.15 kg *(2.5%)*	74 %	296

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP090 - San Diego Super Yeast	Ale	Slant	120 ml	White Labs