PORTER BAŁTYCKI 2

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **42**
- SRM **43.8**
- 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **50 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.09 kg *(18.5%)*	80 %	4
Grain	Strzegom Monachijski typ II	3.27 kg *(55.5%)*	79 %	22
Adjunct	Płatki owsiane	0.44 kg *(7.5%)*	60 %	3
Grain	Strzegom Karmel 600	0.54 kg *(9.2%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.14 kg *(2.4%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.14 kg *(2.4%)*	68 %	1000
Grain	Płatki pszeniczne	0.27 kg *(4.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.8 %
Boil	Marynka	7 g	15 min	7.2 %
Boil	Citra	7 g	60 min	13.4 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
gęstwa po PILS'ie				

Extras

Type	Name	Amount	Use for	Time
Flavor	Laska wanilii	2 g	Secondary	7 day(s)
Flavor	Listki dębowe	5 g	Secondary	7 day(s)
Fining	Żelatyna spożywcza	15 g	Secondary	---