Porter baltycki

- Gravity **24.4 BLG**
- ABV **---**
- IBU **29**
- SRM **28**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(75.8%)*	79 %	6
Grain	Weyermann - Dehusked Carafa	0.1 kg *(1.5%)*	70 %	800
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(4.5%)*	73 %	120
Grain	Płatki owsiane	0.5 kg *(7.6%)*	85 %	3
Grain	Weyermann - Chocolate Wheat	0.2 kg *(3%)*	74 %	788
Grain	Wheat, Flaked	0.5 kg *(7.6%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	15 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis