Porter bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **31.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg *(32.7%)*	80 %	16
Grain	Strzegom Wiedeński	2 kg *(26.1%)*	79 %	10
Grain	Caraaroma	0.5 kg *(6.5%)*	78 %	400
Grain	Strzegom Karmel 300	0.2 kg *(2.6%)*	70 %	299
Grain	Strzegom Monachijski typ II	1 kg *(13.1%)*	79 %	22
Grain	Płatki owsiane	0.8 kg *(10.5%)*	60 %	3
Grain	Carafa III	0.1 kg *(1.3%)*	70 %	1034
Grain	Carabohemian	0.3 kg *(3.9%)*	73 %	200
Grain	Słód Caramunich Typ II Weyermann	0.25 kg *(3.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

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