Porter Bałtycki #10

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **42**
- SRM **19.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **1.87 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - monachijski	5 kg *(64.5%)*	78 %	13
Grain	Viking - pilzneński	2 kg *(25.8%)*	82 %	4
Grain	Strzegom - Karmelowy Jasny	0.55 kg *(7.1%)*	75 %	30
Grain	Strzegom - karmelowy ciemny	0.1 kg *(1.3%)*	68 %	700
Grain	Strzegom - barwiący	0.1 kg *(1.3%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

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

Fining	Karagen	5 g	Boil	15 min

Notes

- Bardzo dobre!
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