SBP

- Gravity **21.1 BLG**
- ABV **---**
- IBU **42**
- SRM **25.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting wiedeński	2.75 kg *(32.4%)*	80 %	5.5
Grain	Słód Wędzony Steinbach	2.75 kg *(32.4%)*	80 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg *(17.6%)*	85 %	7
Grain	Chit Malt	0.5 kg *(5.9%)*	50 %	2
Grain	Weyermann - Carawheat	0.5 kg *(5.9%)*	77 %	97
Grain	Special B Castle	0.3 kg *(3.5%)*	70 %	350
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.4%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	60 min	13.5 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %

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