

## porter bałtycki

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **35**
- SRM **33.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **27.8 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (52.1%)	79 %	6
Grain	Monachijski	3 kg (31.3%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (5.2%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (5.2%)	70 %	299
Grain	Caraaroma	0.4 kg (4.2%)	78 %	400
Grain	Strzegom Barwiący	0.2 kg (2.1%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	400 ml	Fermentum Mobile