

# Porter Bałtycki I

- Gravity **20.9 BLG**
- ABV ---
- IBU **30**
- SRM **50.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **40 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **67.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	2 kg (50.6%)	80 %	9
Grain	Weyermann - Monachijski I	1 kg (25.3%)	80 %	16
Grain	Fawcett - Chocolate	0.35 kg (8.9%)	30 %	1175
Grain	Weyermann - CaraHell	0.2 kg (5.1%)	74 %	25
Grain	Weyermann - Carapils	0.2 kg (5.1%)	75 %	5
Grain	Weyermann - Carawheat	0.2 kg (5.1%)	68 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Sybilla	20 g	60 min	6 %
Boil	PL Lubelski	20 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile
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