

## #005 Porter Bałtycki

- Gravity **24 BLG**
- ABV ---
- IBU **43**
- SRM **38.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Minich         | 2 kg (36.7%)   | 80.5 % | 16   |
| Grain | Weyermann - Vienna Malt        | 1 kg (18.3%)   | 81 %   | 8    |
| Grain | BESTMALZ - Best Pilsen         | 1.5 kg (27.5%) | 80.5 % | 4    |
| Grain | Carahell                       | 0.25 kg (4.6%) | 77 %   | 26   |
| Grain | Weyermann Caramunich Typ 1     | 0.25 kg (4.6%) | 73 %   | 90   |
| Grain | Weyermann - Carafa III Special | 0.2 kg (3.7%)  | 65 %   | 1024 |
| Grain | Płatki owsiane                 | 0.25 kg (4.6%) | 85 %   | 3    |

### Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnum                | 25 g   | 50 min | 13.5 %     |
| Boil      | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |
| Whirlpool | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |

### Yeasts

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

| <b>Name</b>               | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - California Lager | Lager       | Liquid      | 150 ml        | Wyeast Labs       |