

## #032 Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **35.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **110 min**
- Evaporation rate **16 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.3 kg (43%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (30%)	79 %	15
Grain	Strzegom Monachijski typ II	1.3 kg (13%)	79 %	22
Grain	Special B Castle	0.45 kg (4.5%)	70 %	350
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400
Grain	Weyermann - Carafa II	0.3 kg (3%)	70 %	1100
Grain	Płatki owsiane	0.4 kg (4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9.4 %
Boil	Challenger	40 g	20 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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fm701 jazda bockiem	Lager	Liquid	3500 ml	fermentum mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	10 min