

#21 Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **38**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Strzegom Wiedeński | 3.54 kg (37.9%) | 79 % | 10 |
| Grain | Monachijski | 3.5 kg (37.5%) | 80 % | 16 |
| Grain | Płatki owsiane | 1 kg (10.7%) | 60 % | 3 |
| Grain | Special B Malt | 0.43 kg (4.6%) | 65.2 % | 350 |
| Grain | Weyermann CaraBohemian | 0.43 kg (4.6%) | 76 % | 190 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.2%) | 1 % | 494 |
| Grain | Weyermann - Dehusked Carafa III | 0.13 kg (1.4%) | 1 % | 1350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 10.2 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 3.2 % |
| Boil | lunga | 5 g | 15 min | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |