

## #21 Porter Bałtycki 2022

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **26**
- SRM **46.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (27.1%)	80 %	4
Grain	Strzegom Wiedeński	1.8 kg (27.1%)	79 %	10
Grain	Strzegom Monachijski typ II	1.8 kg (27.1%)	79 %	22
Grain	Strzegom Karmel 300	0.33 kg (5%)	70 %	299
Dodany po przerwie 62°C Podgrzewany go 72°C				
Grain	Strzegom Karmel 600	0.33 kg (5%)	68 %	601
Dodany po przerwie 62°C Podgrzewany go 72°C				
Grain	Melanoidynowy 40EBC Castlemalting	0.25 kg (3.8%)	82 %	40
Dodany po przerwie 62°C Podgrzewany go 72°C				
Grain	Carafa III	0.17 kg (2.6%)	70 %	1150
Dodany po przerwie 62°C Podgrzewany go 72°C				

Grain	Strzegom Barwiący	0.17 kg (2.6%)	68 %	1300
Dodany po przerwie 72°C na wygrzew do 78°C i do wyładzania.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	32.95 g	60 min	3.5 %
Boil	Lublin (Lubelski)	24.71 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	16.47 g	10 min	4.5 %
Aroma (end of boil)	Sybilla	8.23 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	12.35 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Dry	18.95 g	Fermentis