

#75 Porter Bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **25**
- SRM **31.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (53.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (10.7%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.7%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (10.7%) | 73 % | 120 |
| Grain | Caraaroma | 0.8 kg (8.6%) | 78 % | 400 |
| Grain | Barwiący | 0.15 kg (1.6%) | 55 % | 985 |
| Grain | Brown | 0.4 kg (4.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| FM 31 | Lager | Slant | 300 ml | Fermentum mobile |