

# Balter Portycki (Porter Bałtycki 21 BLG PREMIUM Homebrewing.pl)

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **43**
- SRM **33**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (33.7%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.2%)	80 %	20
Grain	Monachijski typ I 12-17 EBC Weyermann	2.5 kg (28.1%)	78 %	14.5
Grain	Caramunich® typ I	0.7 kg (7.9%)	73 %	80
Grain	Carahell	0.5 kg (5.6%)	77 %	26
Grain	Weyermann - Carafa I	0.3 kg (3.4%)	70 %	690
Grain	Crystal II 200	0.2 kg (2.2%)	71 %	200
Grain	Special B Castlemalting	0.2 kg (2.2%)	77 %	300
Sugar	Candi Sugar, Clear	0.5 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %

Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- Carafę I dodać przed wygrzewem do 76 stopni.  
*Aug 22, 2017, 4:09 PM*