

# BALTIC PORTER

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- Gravity **20.9 BLG**
- ABV ---
- IBU **52**
- SRM **32.4**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (37.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (31.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Caramunich I	0.7 kg (8.8%)	73 %	90
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Carafa	0.3 kg (3.8%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	65 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis