

# Baltic Porter

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **32.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (59.4%)	81 %	4
Grain	Monachijski	1 kg (19.8%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4%)	73 %	120
Grain	Fawcett - Dark Crystal	0.2 kg (4%)	71 %	200
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.2 kg (4%)	71 %	500
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	15 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- Porter Bałtycki na drożdżach górnej fermentacji  
*Jan 23, 2018, 7:45 PM*