

# Baltic Porter

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **37**
- SRM **36.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński         | 6 kg (50%)     | 79 %   | 10  |
| Grain | Biscuit Malt               | 1.5 kg (12.5%) | 79 %   | 45  |
| Grain | Płatki owsiane             | 1.5 kg (12.5%) | 85 %   | 3   |
| Grain | Special B Malt             | 1.5 kg (12.5%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 30         | 1 kg (8.3%)    | 75 %   | 30  |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.2%)  | 68 %   | 400 |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Marynka     | 30 g   | 60 min | 10 %       |
| Boil                | Barbe Rouge | 40 g   | 60 min | 6.6 %      |
| Aroma (end of boil) | Bullion     | 20 g   | 10 min | 7.75 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name                       | Amount | Use for   | Time      |
|-------|----------------------------|--------|-----------|-----------|
| Spice | Zrębki z beczki po koniaku | 20 g   | Secondary | 60 day(s) |