

# Porter Bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **30.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **39.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **55 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **63C**
- Keep mash **55 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (50.8%)	80 %	23
Grain	Strzegom Wiedeński	2 kg (22.6%)	79 %	10
Grain	Pszoniczny	1 kg (11.3%)	85 %	4
Grain	Carahell	0.5 kg (5.6%)	77 %	26
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Barwiący	0.15 kg (1.7%)	55 %	985
Grain	Czekoladowy	0.2 kg (2.3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	7 %
Boil	lubelski	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis