

PORTER BAŁTYCKI

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **23.3**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (39.8%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (29.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1.5 kg (14.9%)	79 %	22
Grain	Strzegom Karmel 150	0.7 kg (7%)	75 %	150
Grain	Viking Melanoidynowy	0.3 kg (3%)	75 %	60
Grain	Karmelowy Jasny 30EBC	0.35 kg (3.5%)	75 %	30
Grain	Carafa	0.1 kg (1%)	70 %	664
Grain	chocolate tomas fawcett	0.1 kg (1%)	--- %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.4 %

Aroma (end of boil)	Styrian Golding	35 g	10 min	5 %
---------------------	-----------------	------	--------	-----

Yeasts

Name	Type	Form	Amount	Laboratory
fm31 bawarska dolina	Lager	Slant	350 ml	---