

# porter bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **37**
- SRM **39**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.75 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **72 C**, Time **120 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **86.8C**
- Add grains
- Keep mash **120 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (23.8%)	79 %	10
Grain	Strzegom Monachijski typ I	3.5 kg (33.3%)	79 %	16
Grain	Strzegom Monachijski typ II	2.5 kg (23.8%)	79 %	22
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Caramunich® typ I	0.5 kg (4.8%)	73 %	80
Grain	Weyermann Specjal W	0.5 kg (4.8%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.25 kg (2.4%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	120 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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gęstwa w-34/70	Lager	Slant	400 ml	---
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