

# Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **20**
- SRM **37**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Strzegom Wiedeński	4 kg (42.1%)	79 %	10
Grain	Weyermann Caramunich 3	1 kg (10.5%)	76 %	150
Grain	Barwiący viking malt	0.5 kg (5.3%)	55 %	985
Liquid Extract	ekstrakt słodowy bursztynowy	1 kg (10.5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	20 ml	---

## Notes

- Fermentacja burzliwa 10 dni.

Fermentacja cicha 30 dni

Temperatura 8-12°C  
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