

# porter bałtycki

- Gravity **22.2 BLG**
- ABV ---
- IBU **34**
- SRM **58.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.2%) | 68 %  | 1200 |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.6%) | 68 %  | 601  |
| Grain | Strzegom Karmel 150         | 0.7 kg (9.1%) | 75 %  | 150  |
| Grain | Pszeniczny                  | 0.4 kg (5.2%) | 85 %  | 4    |
| Grain | Strzegom Wiedeński          | 5 kg (64.9%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II | 1 kg (13%)    | 79 %  | 22   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 11 g   | 60 min | 10.6 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4.3 %      |
| Boil    | Pacific Gem       | 15 g   | 60 min | 14.2 %     |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                         |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis Division of S.I.Lesaffre |

## Notes

- 19 l  
burzliwa miesiąc 21 blg - 8 blg  
cicha miesiąc 7,5 blg  
zabutelkowano 05.02.2017r  
dodano 110 gr glukozy - 2,9 gr / 0,5l  
*Dec 3, 2016, 6:51 PM*