

# Porter Bałtycki

- Gravity **22.9 BLG**
- ABV ---
- IBU **37**
- SRM **49.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC  |
|----------------|--------------------------------|----------------|-------|------|
| Grain          | Słód Wiedeński                 | 4 kg (36%)     | 79 %  | 10   |
| Grain          | Słód Monachijski               | 4 kg (36%)     | 80 %  | 15   |
| Grain          | Słód Karmelowy 30              | 0.5 kg (4.5%)  | 75 %  | 30   |
| Grain          | Słód Karmelowy 150             | 0.5 kg (4.5%)  | 75 %  | 150  |
| Grain          | Specjal B Castle               | 0.5 kg (4.5%)  | 70 %  | 350  |
| Grain          | Jęczmień palony                | 0.2 kg (1.8%)  | 55 %  | 985  |
| Liquid Extract | WES ekstrakt słodowy jasny 1.2 | 1.2 kg (10.8%) | 80 %  | 45   |
| Grain          | Strzegom Czekoladowy 1200      | 0.2 kg (1.8%)  | 68 %  | 1202 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Styrian Eureka SL | 25 g   | 60 min | 9.9 %      |
| Boil    | Magnum            | 25 g   | 60 min | 11.5 %     |
| Boil    | Monroe            | 25 g   | 30 min | 2.4 %      |
| Boil    | Styrian Eureka SL | 25 g   | 0 min  | 9.9 %      |
| Boil    | Monroe            | 25 g   | 0 min  | 2.4 %      |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory  |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 500 ml | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 7 g    | Boil    | 15 min |