

# Porter Bałtycki

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **28**
- SRM **33.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **40.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (44.2%)	80 %	16
Grain	Strzegom Wiedeński	2.5 kg (27.6%)	79 %	10
Grain	Słód diastatyczny	0.3 kg (3.3%)	--- %	3
Grain	Płatki owsiane	0.4 kg (4.4%)	60 %	3
Grain	Płatki jęczmienne	0.4 kg (4.4%)	--- %	3
Grain	Crystal Medium	0.25 kg (2.8%)	74 %	275
Grain	Crystal Extra Light	0.25 kg (2.8%)	72 %	110
Grain	Caraaroma	0.25 kg (2.8%)	78 %	400
Grain	Słód czekoladowy Castle	0.3 kg (3.3%)	--- %	1043
Grain	Słód amber	0.25 kg (2.8%)	--- %	70
Grain	Chocolate Malt (UK)	0.15 kg (1.7%)	73 %	550

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.9 %
Boil	Lublin (Lubelski)	20 g	20 min	5.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 2124 Bohemian Lager	Lager	Liquid	2000 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Melasa trzcinowa	400 g	Boil	10 min
Fining	Whirflock	2.5 g	Boil	10 min