

# Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **40**
- SRM **37.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **33.7 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (44.1%)	79 %	16
Grain	Strzegom Wiedeński	2.5 kg (24.5%)	79 %	10
Grain	Viking melanoidynowy	1 kg (9.8%)	75 %	60
Grain	Strzegom Karmel 150	0.5 kg (4.9%)	75 %	150
Grain	Strzegom Karmel 600	0.7 kg (6.9%)	68 %	601
Grain	Strzegom Monachijski typ II	0.5 kg (4.9%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile