

# Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **40**
- SRM **38.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 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 **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński         | 5 kg (58.8%)  | 79 %  | 10  |
| Grain | Monachijski                | 2 kg (23.5%)  | 80 %  | 16  |
| Grain | Karmelowy 600              | 0.5 kg (5.9%) | 68 %  | 601 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (11.8%)  | 68 %  | 400 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 7.9 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 15 min | 3.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 23 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |   |      |           |          |
|--------|---|------|-----------|----------|
| Flavor | płatki dębowe<br>francuskie lekko<br>opiekane | 50 g | Secondary | 7 day(s) |
|--------|---|------|-----------|----------|