

# Porter bałtycki

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **33.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (13.8%)	79 %	10
Grain	Pilzneński	3.5 kg (48.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.8%)	79 %	22
Grain	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.9%)	73 %	120
Grain	Carafa III	0.25 kg (3.4%)	70 %	1034
Grain	Caraaroma	0.25 kg (3.4%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.25 kg (3.4%)	68 %	400
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %

Boil	Lublin (Lubelski)	40 g	10 min	4 %
------	-------------------	------	--------	-----

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 2278	Lager	Liquid	1431.82 ml	wyeast

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4.77 g	Boil	10 min