

Porter Bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **40.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 2 kg (29.6%) | 81 % | 8 |
| Grain | Monachijski | 2.5 kg (37%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.4%) | 73 % | 120 |
| Grain | Caraaroma | 0.5 kg (7.4%) | 78 % | 400 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Weyermann - Carafa II | 0.25 kg (3.7%) | 70 % | 837 |
| Grain | Weyermann Specjal W | 0.5 kg (7.4%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 40 min | 10 % |
| Boil | Marynka | 10 g | 10 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |