

# Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **43**
- SRM **44.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (22.5%)	80 %	4
Grain	Strzegom Monachijski typ II	3 kg (33.7%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (33.7%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (6.7%)	73 %	1001
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	80 ml	Fermentum Mobile
gęstwa drożdżowa	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laska wamili	50 g	Boil	30 min
Flavor	wiśnie	50 g	Boil	30 min
Flavor	ziarna kakaowca	50 g	Boil	30 min