

Porter bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **35**
- SRM **35.9**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **38.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **50 min** at **72C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1 kg (11.6%) | 81 % | 4 |
| Grain | Monachijski | 3 kg (34.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (34.7%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.75 kg (8.7%) | 73 % | 80 |
| Grain | Caraaroma | 0.5 kg (5.8%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.3%) | 73 % | 1001 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (2.3%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 34 g | 60 min | 12.4 % |

Yeasts

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