

# Porter bałtycki

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **34**
- SRM **27.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński         | 3.9 kg (39.5%)  | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II | 3.25 kg (32.9%) | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 1.04 kg (10.5%) | 79 %  | 10   |
| Grain | Karmelowy Jasny 30EBC       | 0.39 kg (3.9%)  | 75 %  | 30   |
| Grain | Strzegom Karmel 150         | 0.39 kg (3.9%)  | 75 %  | 150  |
| Grain | Strzegom Barwiący           | 0.2 kg (2%)     | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy 1200   | 0.2 kg (2%)     | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.52 kg (5.3%)  | 60 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 65 g   | 30 min | 6.7 %      |
| Boil    | Sybilla | 65 g   | 10 min | 7 %        |

## Yeasts

| Name           | Type  | Form  | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 65 ml  | Fermentis  |