

Porter Bałtycki #2

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **36.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 5 kg (50.4%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (30.2%) | 80 % | 16 |
| Sugar | Molasses | 0.68 kg (6.8%) | 78.3 % | 158 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5%) | 76 % | 150 |
| Grain | Caraaroma | 0.25 kg (2.5%) | 78 % | 400 |
| Grain | Weyermann - Dehusked Carafa I | 0.25 kg (2.5%) | 70 % | 690 |
| Grain | Czekoladowy | 0.25 kg (2.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 300 ml | Fermentis |