

## Porter Bałtycki 2

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **4**
- SRM **34.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **41.9 liter(s)**
- Total mash volume **53.9 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

### Mash step by step

- Heat up **41.9 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.7 kg (47.6%)	79 %	10
Grain	Strzegom Monachijski typ I	4.5 kg (37.6%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.2%)	75 %	30
Grain	Strzegom Karmel 600	0.6 kg (5%)	68 %	601
Grain	Czekoladowy	0.675 kg (5.6%)	60 %	788

Słód czekoladowy wyspać na ostatnie 15 minut zacierania

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis