

# PORTER BAŁTYCKI 20 Blg # 48

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **27.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (24.1%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.05 kg (1.2%)	68 %	1202
Grain	Monachijski	2.5 kg (60.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.6%)	75 %	30
Grain	Carafa III	0.1 kg (2.4%)	70 %	1300
Grain	Abbey Malt Weyermann	0.1 kg (2.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9 %
Boil	Tomyski	20 g	30 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
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