

# PORTER BAŁTYCKI 3

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **39**
- SRM **45.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Wiedeński              | 4.4 kg (46.3%) | 79 %  | 10   |
| Grain | Weyermann - Monachijski I          | 3.1 kg (32.6%) | 80 %  | 16   |
| Grain | Castlemalting - Special B          | 0.5 kg (5.3%)  | 77 %  | 350  |
| Grain | Płatki owsiane                     | 0.5 kg (5.3%)  | 70 %  | 3    |
| Grain | Fawcett - Pale Chocolate           | 0.5 kg (5.3%)  | 71 %  | 600  |
| Grain | Weyermann - czekoladowy pszeniczny | 0.5 kg (5.3%)  | 65 %  | 1000 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 60 g   | 60 min | 6.5 %      |
| Boil    | Izabella | 20 g   | 60 min | 6.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|  |       |        |        |     |
|--|-------|--------|--------|-----|
| FM31 Bawarska Dolina                                 | Lager | Liquid | 450 ml | --- |
| GĘSTWA 24H ŚREDNIO ZWARTA FERMENTACJA W 15°C- 15 PSI |       |        |        |     |

### Extras

| Type   | Name                    | Amount | Use for   | Time     |
|--------|-------------------------|--------|-----------|----------|
| Flavor | śliwki suszone          | 500 g  | Boil      | 10 min   |
| Other  | pożywka Wyeast          | 2.4 g  | Boil      | 10 min   |
| Fining | whirlfloc tabletki      | 1.5 g  | Boil      | 10 min   |
| Flavor | ziarna kakaowca prażone | 250 g  | Secondary | 7 day(s) |

### Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-65  
Mg-8  
Na-50  
Cl-75  
S04-55  
HCO3-160  
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