

# porter baltycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **38**
- SRM **29.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński                   | 4.5 kg (48.1%) | 81 %   | 4   |
| Grain | Special B Malt               | 0.3 kg (3.2%)  | 65.2 % | 315 |
| Grain | Monachijski                  | 2.8 kg (29.9%) | 80 %   | 16  |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (2.1%)  | 75 %   | 3   |
| Grain | Biscuit Malt                 | 0.2 kg (2.1%)  | 79 %   | 45  |
| Grain | Strzegom Bursztynowy         | 0.2 kg (2.1%)  | 70 %   | 49  |
| Grain | Carafa 1                     | 0.25 kg (2.7%) | 70 %   | 664 |
| Grain | Jęczmień palony              | 0.2 kg (2.1%)  | 55 %   | 985 |
| Grain | Viking melanoidynowy         | 0.2 kg (2.1%)  | 75 %   | 60  |
| Sugar | Candi Sugar, Clear           | 0.5 kg (5.3%)  | 78.3 % | 2   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |

## Yeasts

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

|                        |       |        |           |                  |
|------------------------|-------|--------|-----------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 454.55 ml | Fermentum Mobile |
|------------------------|-------|--------|-----------|------------------|

### Extras

| Type      | Name                                 | Amount | Use for   | Time      |
|-----------|--------------------------------------|--------|-----------|-----------|
| Flavor    | płatki dębowe amer. (mocno opiekane) | 50 g   | Secondary | 14 day(s) |
| pół warki |                                      |        |           |           |