

# Porter Bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **28**
- SRM **27.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Strzegom Wiedeńsk	1.8 kg (22.5%)	79 %	10
Grain	Strzegom Pilzneński	2.3 kg (28.7%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.3%)	68 %	1202
Grain	Strzegom Karmel 300	0.2 kg (2.5%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.2 kg (2.5%)	68 %	400
Grain	Słód Kawowy 250	0.2 kg (2.5%)	77 %	220
Grain	Abbey Malt Weyermann	0.5 kg (6.3%)	75 %	45
Grain	Strzegom Pale Ale	0.5 kg (6.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Aroma (end of boil)	Styrian Golding	25 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	600 ml	Fermentum Mobile

## Notes

- Piwo wyszło bez "ciała" trzeba dodać więcej słodów dających słodowość, czekolate.  
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