

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **17**
- SRM **31.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Strzegom Wiedeński                           | 5 kg (36.5%)  | 79 %  | 10   |
| Grain | Monachijski                                  | 5 kg (36.5%)  | 80 %  | 16   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (7.3%)   | 80 %  | 20   |
| Grain | Strzegom Pilzneński                          | 1 kg (7.3%)   | 80 %  | 4    |
| Grain | Caraaroma                                    | 0.5 kg (3.6%) | 78 %  | 400  |
| Grain | Fawcett - Dark<br>Crystal                    | 0.3 kg (2.2%) | 71 %  | 300  |
| Grain | Fawcett - Chocolate                          | 0.3 kg (2.2%) | 71 %  | 1150 |
| Grain | Biscuit Malt                                 | 0.5 kg (3.6%) | 79 %  | 45   |
| Grain | Jęczmień palony                              | 0.1 kg (0.7%) | 55 %  | 985  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 20 min | 4 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager       | Slant       | 300 ml        | Fermentis         |