

# Porter bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **26.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **36.7 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **55 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **55 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (71.4%)	80 %	5
Grain	Monachijski	1 kg (9.5%)	80 %	16
Grain	Vikking Red Active	0.8 kg (7.6%)	80 %	35
Grain	Strzegom Karmel 300	0.2 kg (1.9%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (1.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.1 kg (1%)	68 %	1202
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (1.9%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	33 g	60 min	15.3 %
Boil	Fuggles	30 g	0 min	4.5 %

## 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>
w34/70	Lager	Slant	500 ml	---