

Porter Bałtycki (homebrewing.pl)

- Gravity **21.3 BLG**
- ABV ---
- IBU **31**
- SRM **33.9**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (37.5%)	81 %	8
Grain	Weyermann - Light Munich Malt	2.5 kg (31.3%)	82 %	14
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Strzegom Karmel 150	0.7 kg (8.8%)	75 %	150
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Carafa	0.3 kg (3.8%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	85 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis