

# Porter bałtycki steinbach

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **39**
- SRM **37.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (49.8%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (24.9%)	79 %	10
Grain	Viking Golden ale	0.5 kg (6.2%)	80 %	14
Grain	Caraaroma	0.5 kg (6.2%)	78 %	400
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (6.2%)	80 %	3
Grain	Carafa III	0.28 kg (3.5%)	70 %	1034
Grain	Castle Cafe	0.25 kg (3.1%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	40 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	46 g	Fermentis

## Notes

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

- Niestety nie miałem gęstwy i musiałem polecieć na sucharach.  
*Jan 20, 2025, 8:14 AM*