

# Porter Bałtycki Test

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **35.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński              | 4 kg (38.9%)   | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I      | 5 kg (48.6%)   | 79 %  | 22   |
| Grain | Strzegom Karmel 50              | 0.22 kg (2.1%) | 68 %  | 50   |
| Grain | Strzegom Karmel 400             | 0.17 kg (1.7%) | 68 %  | 400  |
| Grain | Strzegom Karmel 600             | 0.3 kg (2.9%)  | 68 %  | 600  |
| Grain | Strzegom Czekoladowy ciemny 800 | 0.5 kg (4.9%)  | 68 %  | 800  |
| Grain | Strzegom barwiący 1200          | 0.1 kg (1%)    | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 35 g   | 20 min | 4 %        |

## Extras

| Type  | Name                   | Amount | Use for | Time   |
|-------|------------------------|--------|---------|--------|
| Other | Czekoladowy 800<br>ebc | 0.5 g  | Mash    | 20 min |