

## Porter Bałtycki v6

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **52**
- SRM **27.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	5.8 kg (68.2%)	82 %	14
Grain	Vienna Malt	1.2 kg (14.1%)	78 %	8
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.9%)	73 %	120
Grain	Caraaroma	0.5 kg (5.9%)	78 %	400
Sugar	Maltodekstryna	0.3 kg (3.5%)	76.1 %	0
Grain	Chocolate Malt (UK)	0.1 kg (1.2%)	73 %	887
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.2%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	58 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	6.82 g	Mash	60 min
Water Agent	Kwas mlekowy	9.55 g	Mash	60 min