

Porter bałtycko-grodziski

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **34**
- SRM **32.9**
- 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 **100 min**
- Evaporation rate **12 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **75 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **75 min** at **67C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.2 kg (41%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (25.6%) | 79 % | 22 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (19.2%) | 80 % | 3 |
| Grain | Aromatic Malt | 0.4 kg (5.1%) | 78 % | 51 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.6%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.8%) | 68 % | 400 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (2.6%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 25 g | 80 min | 9.2 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Marynka | 25 g | 15 min | 9.2 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Safale |
| WLP838 - Southern German Lager Yeast | Lager | Slant | 200 ml | White Labs |