

# Porter Baltyk

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **27**
- SRM **31**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Zero	2 kg (35.1%)	80 %	7
Grain	Monachijski Ciemny Steinbach	1.5 kg (26.3%)	100 %	30
Grain	Viking Pilsner malt	1 kg (17.5%)	82 %	4
Grain	Strzegom Karmel 150	1 kg (17.5%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	9.2 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis