

# Porter Bałtycki II

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **38**
- SRM **49.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (25.3%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (12.7%)	80 %	4
Grain	Strzegom Karmel 600	0.3 kg (3.8%)	68 %	601
Grain	Biscuit Malt	0.2 kg (2.5%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	1200
Liquid Extract	ekstrakt słodowy ciemny wes	1.2 kg (15.2%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Marynka	30 g	40 min	8.8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	30 g	Secondary	10 day(s)

### Notes

- ekstrakt płynny na ostatnie 10 min. gotowania  
*Nov 12, 2019, 8:29 PM*