

# Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **31**
- SRM **31.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **61.7C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (27.9%)	81 %	4
Grain	Strzegom Monachijski typ II	3 kg (27.9%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (23.3%)	79 %	10
Grain	Caraaroma	1 kg (9.3%)	78 %	400
Grain	Pszeniczny	0.6 kg (5.6%)	85 %	4
Grain	Weyermann - Carafa I	0.25 kg (2.3%)	70 %	690
Grain	Płatki owsiane	0.4 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

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

### **Extras**

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