

# Porteru Bałtycku

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **30**
- SRM **19.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (22.2%)	79 %	22
Grain	Viking Red Active	2 kg (22.2%)	79 %	35
Grain	Viking Golden ale	2 kg (22.2%)	80 %	12
Grain	żytni czekoladowy	0.2 kg (2.2%)	70 %	650
Grain	Viking Pilsner malt	0.8 kg (8.9%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis