

## Porter baltycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **28**
- SRM **25.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|----------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale                      | 4 kg (60.6%)  | 79 %  | 6   |
| Grain | Weyermann - Dehusked Carafa            | 0.1 kg (1.5%) | 70 %  | 800 |
| Grain | Słód Caramunich Typ II Weyermann       | 0.3 kg (4.5%) | 73 %  | 120 |
| Grain | Płatki owsiane                         | 0.5 kg (7.6%) | 85 %  | 3   |
| Grain | Weyermann - Chocolate Wheat            | 0.2 kg (3%)   | 74 %  | 788 |
| Grain | Wheat, Flaked                          | 0.5 kg (7.6%) | 77 %  | 4   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (15.2%)  | 80 %  | 20  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 30 g   | 15 min | 17 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |