

Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **34.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	7 kg (60.9%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (17.4%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (8.7%)	79 %	22
Grain	Caramunich® typ I	1 kg (8.7%)	73 %	80
Grain	Weyermann - Carafa III	0.5 kg (4.3%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	55 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Slant	200 ml	Danstar
Gęstwa po #43 - AMERICAN PILS				