

## PORTER BAŁTYCKI 04.2022

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **30**
- SRM **24.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield  | EBC  |
|----------------|----------------------------|----------------|--------|------|
| Grain          | BESTMALZ - Best Vienna     | 2.5 kg (24.3%) | 80.5 % | 9    |
| Grain          | BESTMALZ - Best Minich     | 2.5 kg (24.3%) | 80.5 % | 16   |
| Grain          | BESTMALZ - Best Pilsen     | 2.5 kg (24.3%) | 80.5 % | 4    |
| Grain          | Strzegom Czekoladowy jasny | 0.3 kg (2.9%)  | 68 %   | 400  |
| Liquid Extract | ekstrakt słodowy ciemny    | 1.5 kg (14.6%) | 80 %   | 85   |
| Grain          | Strzegom Czekoladowy 1200  | 0.2 kg (1.9%)  | 68 %   | 1202 |
| Grain          | Płatki owsiane             | 0.8 kg (7.8%)  | 85 %   | 3    |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnat            | 35 g   | 65 min | 11.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 10 min | 6 %        |
| Aroma (end of boil) | Premiant          | 35 g   | 5 min  | 7.8 %      |

## Yeasts

| Name                               | Type  | Form  | Amount | Laboratory      |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 600 ml | Mangrove Jack's |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil    | 15 min |

## Notes

- słody ciemne na koniec zacierania  
płynny na 10 min gotowania  
*Apr 4, 2022, 10:04 PM*