

# Porter Bałtycki

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **39**
- SRM **39.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **62.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **68.3 liter(s)**
- Total mash volume **91 liter(s)**

## Steps

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

## Mash step by step

- Heat up **68.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **62.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Pilzneński                       | 7 kg (30.8%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński               | 5 kg (22%)     | 79 %   | 10  |
| Grain | Monachijski                      | 6 kg (26.4%)   | 80 %   | 16  |
| Grain | Strzegom Karmel 300              | 1.5 kg (6.6%)  | 70 %   | 299 |
| Grain | Jęczmień palony                  | 0.25 kg (1.1%) | 55 %   | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (4.4%)    | 73 %   | 120 |
| Grain | Special B Malt                   | 1 kg (4.4%)    | 65.2 % | 315 |
| Grain | Carafa II                        | 0.5 kg (2.2%)  | 70 %   | 812 |
| Grain | Caraaroma                        | 0.5 kg (2.2%)  | 78 %   | 400 |

## Hops

| Use for | Name    | Amount | Time    | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil    | Marynka | 100 g  | 120 min | 8 %        |
| Boil    | Perle   | 100 g  | 20 min  | 6 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| dolne | Lager | Slant | 500 ml | ---        |