41. Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **20.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.73 kg *(35.7%)*	80 %	4
Grain	Strzegom Monachijski typ I	2.37 kg *(31%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg *(6.5%)*	75 %	30
Grain	Acid Malt	0.1 kg *(1.3%)*	58.7 %	6
Grain	Carafa III	0.2 kg *(2.6%)*	70 %	1034
Liquid Extract	WES ekstrakt słodowy jasny	1.6 kg *(20.9%)*	80 %	---
Grain	Caraaroma	0.15 kg *(2%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	75 min	8.5 %
Boil	Lublin (Lubelski)	30 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.