Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **64**
- SRM **63**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wiedeński	3 kg *(31.9%)*	79 %	7
Grain	Viking Monachijski typ I	2 kg *(21.3%)*	79 %	16
Grain	Viking Monachijski typ II	1 kg *(10.6%)*	79 %	22
Grain	Viking karmelowy 150	0.5 kg *(5.3%)*	75 %	150
Grain	Viking karmelowy 30	0.5 kg *(5.3%)*	75 %	30
Grain	Viking Czekoladowy ciemny	0.3 kg *(3.2%)*	67 %	900
Grain	Weyermann Caraaroma	0.5 kg *(5.3%)*	78 %	400
Grain	Weyermann - Carafa II	1 kg *(10.6%)*	70 %	837
Grain	Viking Barwiący	0.1 kg *(1.1%)*	65 %	1400
Grain	Płatki owsiane	0.5 kg *(5.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis