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	---

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