

Borter Pałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **36**
- SRM **33.7**
- 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 **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (63.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (19%) | 79 % | 16 |
| Grain | Carafa special III 1300-1500 | 0.25 kg (3.2%) | 70 % | 1400 |
| Grain | Strzegom Karmel 300 | 0.18 kg (2.3%) | 68 % | 601 |
| Grain | caramel sweet viking malt | 0.8 kg (10.1%) | 75 % | 64 |
| Grain | Strzegom Karmel 600 | 0.16 kg (2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.6 % |
| Aroma (end of boil) | Sybilla | 25 g | 10 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| saflager S-23 | Lager | Slant | 600 ml | --- |