

# Porter Bałtycki

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **38**
- SRM **37.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.5 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Monachijski Jasny  | 3 kg (42.9%)  | 78 %  | 15  |
| Grain | Viking Monachijski Ciemny | 1 kg (14.3%)  | 78 %  | 22  |
| Grain | Viking Karmelowy 150      | 0.2 kg (2.9%) | 74 %  | 150 |
| Grain | Viking Karmelowy 300      | 0.2 kg (2.9%) | 70 %  | 300 |
| Grain | Viking Karmelowy 600      | 0.2 kg (2.9%) | 68 %  | 600 |
| Grain | Viking Czekoladowy        | 0.4 kg (5.7%) | 67 %  | 900 |
| Grain | Viking Pilzneński         | 1 kg (14.3%)  | 80 %  | 3.5 |
| Grain | Viking Żytni              | 1 kg (14.3%)  | 81 %  | 7   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 7 %        |

## Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W-34/70 | Lager | Slant | 250 ml | Fermentis  |