Porter Bałtycki

- Gravity **20 BLG**
- ABV **---**
- IBU **40**
- SRM **28.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(22.7%)*	80 %	12
Grain	Strzegom Monachijski typ II	3 kg *(34.1%)*	80 %	20
Grain	Viking Pale Ale malt	2 kg *(22.7%)*	82 %	7
Grain	Strzegom Karmel 150	1 kg *(11.4%)*	75 %	150
Grain	Biscuit Malt	0.2 kg *(2.3%)*	80 %	45
Grain	Strzegom Barwiący	0.2 kg *(2.3%)*	70 %	1300
Grain	Oats, Flaked	0.4 kg *(4.5%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

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

Notes

- 21 dni burzliwa 10 oC
  3 dni diacetylowa 16 oC
  1-3 miesiące leżakowanie 0-4 oC
  rozlew
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