#005 Porter Bałtycki

- Gravity **24 BLG**
- ABV **---**
- IBU **43**
- SRM **38.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	2 kg *(36.7%)*	80.5 %	16
Grain	Weyermann - Vienna Malt	1 kg *(18.3%)*	81 %	8
Grain	BESTMALZ - Best Pilsen	1.5 kg *(27.5%)*	80.5 %	4
Grain	Carahell	0.25 kg *(4.6%)*	77 %	26
Grain	Weyermann Caramunich Typ 1	0.25 kg *(4.6%)*	73 %	90
Grain	Weyermann - Carafa III Special	0.2 kg *(3.7%)*	65 %	1024
Grain	Płatki owsiane	0.25 kg *(4.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	150 ml	Wyeast Labs