

## Porter Bałtycki 1.0

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **36.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Lager Malteurop                | 6 kg (54.5%)  | 81 %  | 3    |
| Grain | Strzegom<br>Czekoladowy jasny  | 1 kg (9.1%)   | 68 %  | 400  |
| Grain | Słód pszeniczny                | 1 kg (9.1%)   | 82 %  | 5    |
| Grain | Strzegom pszenica<br>prażona   | 0.5 kg (4.5%) | 70 %  | 1000 |
| Grain | Strzegom<br>Monachijski typ II | 2 kg (18.2%)  | 79 %  | 22   |
| Grain | Płatki owsiane                 | 0.5 kg (4.5%) | 85 %  | 3    |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 50 g   | 60 min | 6.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |