

#21 Porter Bałtycki 2022

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **26**
- SRM **46.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.8 kg (27.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.8 kg (27.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.8 kg (27.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.33 kg (5%) | 70 % | 299 |
| Dodany po przerwie 62°C Podgrzewany go 72°C | | | | |
| Grain | Strzegom Karmel 600 | 0.33 kg (5%) | 68 % | 601 |
| Dodany po przerwie 62°C Podgrzewany go 72°C | | | | |
| Grain | Melanoidynowy 40EBC Castlemalting | 0.25 kg (3.8%) | 82 % | 40 |
| Dodany po przerwie 62°C Podgrzewany go 72°C | | | | |
| Grain | Carafa III | 0.17 kg (2.6%) | 70 % | 1150 |
| Dodany po przerwie 62°C Podgrzewany go 72°C | | | | |

| | | | | |
|---|-------------------|----------------|------|------|
| Grain | Strzegom Barwiący | 0.17 kg (2.6%) | 68 % | 1300 |
| Dodany po przerwie 72°C na wygrzew do 78°C i do wyładzania. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|---------|--------|------------|
| Boil | Sybilla | 32.95 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 24.71 g | 30 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 16.47 g | 10 min | 4.5 % |
| Aroma (end of boil) | Sybilla | 8.23 g | 10 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 12.35 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|---------|------------|
| Fermentis S-23 | Lager | Dry | 18.95 g | Fermentis |