

## 41. Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **20.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount          | Yield  | EBC  |
|----------------|----------------------------|-----------------|--------|------|
| Grain          | Strzegom Pilzneński        | 2.73 kg (35.7%) | 80 %   | 4    |
| Grain          | Strzegom Monachijski typ I | 2.37 kg (31%)   | 79 %   | 16   |
| Grain          | Karmelowy Jasny 30EBC      | 0.5 kg (6.5%)   | 75 %   | 30   |
| Grain          | Acid Malt                  | 0.1 kg (1.3%)   | 58.7 % | 6    |
| Grain          | Carafa III                 | 0.2 kg (2.6%)   | 70 %   | 1034 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.6 kg (20.9%)  | 80 %   | ---  |
| Grain          | Caraaroma                  | 0.15 kg (2%)    | 78 %   | 400  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 75 min | 8.5 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 3.8 %      |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |