

## #7 Porter Bałtycki

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **16**
- SRM **18.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Monachijski         | 2.7 kg (45.8%) | 80 %  | 16  |
| Grain | Pilzneński          | 2.5 kg (42.4%) | 81 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.35 kg (5.9%) | 75 %  | 150 |
| Grain | Strzegom Karmel 30  | 0.25 kg (4.2%) | 75 %  | 30  |
| Grain | Jęczmień palony     | 0.1 kg (1.7%)  | 55 %  | 985 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 50 min | 5.5 %      |
| Boil    | Tradition | 20 g   | 10 min | 5.5 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |