

## #75 Porter Bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **25**
- SRM **31.5**
- 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 **90 min**
- Evaporation rate **17 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.4 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **28.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 5 kg (53.5%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I       | 1 kg (10.7%)   | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II      | 1 kg (10.7%)   | 79 %  | 22  |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (10.7%)   | 73 %  | 120 |
| Grain | Caraaroma                        | 0.8 kg (8.6%)  | 78 %  | 400 |
| Grain | Barwiący                         | 0.15 kg (1.6%) | 55 %  | 985 |
| Grain | Brown                            | 0.4 kg (4.3%)  | --- % | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| FM 31       | Lager       | Slant       | 300 ml        | Fermentum mobile  |