

## #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