

# Baltic Porter

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **48.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **-2.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.78 kg (53.3%)	80 %	16
Grain	Strzegom Wiedeński	1.39 kg (26.7%)	79 %	10
Grain	Strzegom Karmel 150	0.69 kg (13.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10.42 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20.83 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	13.89 g	Fermentis Division of S.I.Lesaffre