

# baltic Porter 2023

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **36**
- SRM **66.4**
- 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 **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (8.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (34.5%)	79 %	16
Grain	Strzegom Monachijski typ II	1.5 kg (25.9%)	79 %	22
Grain	Płatki owsiane	1 kg (17.2%)	60 %	3
Grain	brown simpson	0.3 kg (5.2%)	77 %	500
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	jęczmień palony simpsons	0.3 kg (5.2%)	77 %	1800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Hallertauer Tradition	15 g	60 min	5.5 %
Boil	Sybilla	20 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand lager yeast	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	10 g	Mash	60 min
Fining	wflock	5 g	Boil	15 min