

# Mój Porter Bałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **42**
- SRM **54.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **76C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.5 kg (56.2%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (22.5%)   | 79 %  | 22   |
| Grain | cookie burszynowy           | 0.25 kg (5.6%) | 70 %  | 49   |
| Grain | Carafa III                  | 0.2 kg (4.5%)  | 70 %  | 1034 |
| Grain | Briess - Chocolate Malt     | 0.25 kg (5.6%) | 60 %  | 690  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.6%) | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 90 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | ---        |