

# PORTER BAŁTYCKI 04.2022

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **30**
- SRM **24.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2.5 kg (24.3%)	80.5 %	9
Grain	BESTMALZ - Best Minich	2.5 kg (24.3%)	80.5 %	16
Grain	BESTMALZ - Best Pilsen	2.5 kg (24.3%)	80.5 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.9%)	68 %	400
Liquid Extract	ekstrakt słodowy ciemny	1.5 kg (14.6%)	80 %	85
Grain	Strzegom Czekoladowy 1200	0.2 kg (1.9%)	68 %	1202
Grain	Płatki owsiane	0.8 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	65 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	6 %
Aroma (end of boil)	Premiant	35 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	600 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min

## Notes

- słody ciemne na koniec zacierania  
płynny na 10 min gotowania  
*Apr 4, 2022, 10:04 PM*