

# Porter Bałtycki #1

- Gravity **21.1 BLG**
- ABV ---
- IBU **33**
- SRM **30.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pilzneński                    | 3 kg (36.4%)   | 80 %   | 4    |
| Grain | Weyermann Wiedeński                    | 2 kg (24.2%)   | 79 %   | 8    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (24.2%)   | 80 %   | 25   |
| Grain | Słód Caramunich Typ II Weyermann       | 0.25 kg (3%)   | 73 %   | 120  |
| Grain | Coffe Light- Castle Malting            | 0.25 kg (3%)   | 75 %   | 250  |
| Grain | Caraaroma                              | 0.25 kg (3%)   | 78 %   | 400  |
| Grain | Fawcett - Czekoladowy                  | 0.25 kg (3%)   | 73 %   | 950  |
| Grain | Rye, Flaked                            | 0.2 kg (2.4%)  | 78.3 % | 4    |
| Grain | Jęczmień palony                        | 0.05 kg (0.6%) | 55 %   | 1300 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 100 g  | 60 min | 4.2 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|        |       |       |        |           |
|--------|-------|-------|--------|-----------|
| W34/70 | Lager | Slant | 500 ml | Fermentis |
|--------|-------|-------|--------|-----------|