

PORTER BAŁTYCKI

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **23.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (39.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (29.9%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (14.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.7 kg (7%) | 75 % | 150 |
| Grain | Viking Melanoidynowy | 0.3 kg (3%) | 75 % | 60 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (3.5%) | 75 % | 30 |
| Grain | Carafa | 0.1 kg (1%) | 70 % | 664 |
| Grain | chocolate tomas fawcett | 0.1 kg (1%) | --- % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.4 % |

| | | | | |
|---------------------|-----------------|------|--------|-----|
| Aroma (end of boil) | Styrian Golding | 35 g | 10 min | 5 % |
|---------------------|-----------------|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------|
| fm31 bawarska dolina | Lager | Slant | 350 ml | --- |