

Porter Bałtycki

- Gravity **22.9 BLG**
- ABV ---
- IBU **37**
- SRM **49.6**
- 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 **20 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **44.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wiedeński	4 kg (36%)	79 %	10
Grain	Słód Monachijski	4 kg (36%)	80 %	15
Grain	Słód Karmelowy 30	0.5 kg (4.5%)	75 %	30
Grain	Słód Karmelowy 150	0.5 kg (4.5%)	75 %	150
Grain	Specjal B Castle	0.5 kg (4.5%)	70 %	350
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny 1.2	1.2 kg (10.8%)	80 %	45
Grain	Strzegom Czekoladowy 1200	0.2 kg (1.8%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka SL	25 g	60 min	9.9 %
Boil	Magnum	25 g	60 min	11.5 %
Boil	Monroe	25 g	30 min	2.4 %
Boil	Styrian Eureka SL	25 g	0 min	9.9 %
Boil	Monroe	25 g	0 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min