

# Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **40**
- SRM **38.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (58.8%)	79 %	10
Grain	Monachijski	2 kg (23.5%)	80 %	16
Grain	Karmelowy 600	0.5 kg (5.9%)	68 %	601
Grain	Strzegom Czekoladowy jasny	1 kg (11.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Boil	Lublin (Lubelski)	50 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe francuskie lekko opiekane	50 g	Secondary	7 day(s)
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