

Porter Bałtycki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **54**
- SRM **35.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **39.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (26.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (26.5%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (26.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.7 kg (6.2%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.2 kg (1.8%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (3.5%) | 73 % | 120 |
| Grain | Special B Malt | 0.4 kg (3.5%) | 65.2 % | 315 |
| Grain | Carafa II | 0.2 kg (1.8%) | 70 % | 812 |
| Grain | cookie | 0.4 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil | Marynka | 70 g | 120 min | 8 % |
| Boil | Perle | 70 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| dolne | Lager | Slant | 500 ml | --- |