

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **32**
- SRM **14.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 2.63 kg (43.8%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I  | 1.88 kg (31.3%) | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.75 kg (12.5%) | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.38 kg (6.3%)  | 75 %  | 30  |
| Grain | Strzegom Karmel 150         | 0.38 kg (6.3%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 22.5 g | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 37.5 g | 15 min | 4 %        |

## Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 375 ml | Fermentum Mobile |