

Porter Bałtycki 2

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **22.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (29.8%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	2.7 kg (32.1%)	80 %	20
Grain	Pilzneński	2 kg (23.8%)	81 %	4
Grain	Weyermann Specjal W	0.3 kg (3.6%)	68 %	300
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.6%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (2.4%)	78 %	100
Grain	Weyermann Caramunich 3	0.2 kg (2.4%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %

Boil	Sybilla	30 g	20 min	4 %
Boil	Perle	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis