

## PORTER BAŁTYCKI 20 Blg # 48

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **27.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński       | 1 kg (24.1%)   | 80 %  | 4    |
| Grain | Strzegom Czekoladowy 1200 | 0.05 kg (1.2%) | 68 %  | 1202 |
| Grain | Monachijski               | 2.5 kg (60.2%) | 80 %  | 16   |
| Grain | Karmelowy Jasny 30EBC     | 0.4 kg (9.6%)  | 75 %  | 30   |
| Grain | Carafa III                | 0.1 kg (2.4%)  | 70 %  | 1300 |
| Grain | Abbey Malt Weyermann      | 0.1 kg (2.4%)  | 75 %  | 45   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 20 g   | 60 min | 9 %        |
| Boil    | Tomyski | 20 g   | 30 min | 2.8 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |        |           |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|