

Porter Bałtycki

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **40**
- SRM **34.9**
- Style **Brown 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (39.2%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (19.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (14.7%)	79 %	22
Grain	Viking Wędzony torfem	1 kg (9.8%)	81 %	7
Grain	Strzegom Karmel 150	0.5 kg (4.9%)	75 %	150
Grain	Strzegom Karmel 600	0.5 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.2 kg (2%)	68 %	400
Grain	Płatki owsiane	0.5 kg (4.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	200 g	Boil	15 min

Notes

- wodę podgrzać przed zasypem do temperatury 54 C
słód czekoladowy dodać do zacieru po negatywnej próbie jodowej w temperaturze 65 C
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