

PORTER BAŁTYCKI 21 BLG # 67

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **43.3**
- 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 **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (19.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 3 kg (57.7%) | 79 % | 22 |
| Adjunct | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.5 kg (9.6%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 9 % |
| Boil | Marynka PH | 20 g | 10 min | 7.7 % |

Yeasts

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

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |
|------------------|-------|-------|--------|-----------|