

# PORTER BAŁTYCKI 3

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **39**
- SRM **45.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	4.4 kg (46.3%)	79 %	10
Grain	Weyermann - Monachijski I	3.1 kg (32.6%)	80 %	16
Grain	Castlemalting - Special B	0.5 kg (5.3%)	77 %	350
Grain	Płatki owsiane	0.5 kg (5.3%)	70 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (5.3%)	71 %	600
Grain	Weyermann - czekoladowy pszeniczny	0.5 kg (5.3%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	60 g	60 min	6.5 %
Boil	Izabella	20 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Liquid	450 ml	---
GĘSTWA 24H ŚREDNIO ZWARTA FERMENTACJA W 15°C- 15 PSI				

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone	500 g	Boil	10 min
Other	pożywka Wyeast	2.4 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Flavor	ziarna kakaowca prażone	250 g	Secondary	7 day(s)

### Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-65  
Mg-8  
Na-50  
Cl-75  
S04-55  
HCO3-160  
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