

# porter bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **28**
- SRM **26.7**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (44.7%)	79 %	10
Grain	Pilzneński	3 kg (35.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1.3 kg (15.3%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601
Grain	Strzegom Barwiący	0.2 kg (2.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Perle	20 g	50 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	10.95 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	200 g	Boil	5 min
Flavor	płatki dębowe	50 g	Secondary	4 day(s)