

Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **46.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (41.5%)	79 %	10
Grain	Monachijski	3 kg (32.8%)	80 %	16
Grain	Płatki żytnie błyskawiczne Auchan	0.8 kg (8.7%)	80 %	40
Grain	Strzegom Karmel 600	0.4 kg (4.4%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.35 kg (3.8%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.45 kg (4.9%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Grain	Acid Malt	0.15 kg (1.6%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---