

Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **31.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (55.6%)	80 %	16
Grain	Pilzneński	2.2 kg (27.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.7%)	73 %	120
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.3%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3
Sugar	Candi Sugar, Dark	0.3 kg (3.7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis