

# Porter bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **37**
- SRM **39.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17.6 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 150 | 0.3 kg (3.6%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6%)    | 68 %  | 601 |
| Grain | Vienna Malt         | 4 kg (47.6%)   | 78 %  | 8   |
| Grain | Monachijski         | 3.2 kg (38.1%) | 80 %  | 16  |
| Grain | Czekoladowy         | 0.4 kg (4.8%)  | 60 %  | 788 |

## Hops

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

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 25 g   | Mangrove Jack's |