

# Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **33.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (30.9%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (30.9%)	79 %	10
Grain	Caraaroma Weyermann	0.5 kg (5.2%)	78 %	400
Grain	Aromatic Bestmalz	0.5 kg (5.2%)	75 %	50
Grain	Biscuit CastleMalting	0.5 kg (5.2%)	77 %	50
Grain	Carawheat Weyermann	0.5 kg (5.2%)	68 %	125
Grain	Pszeniczny Jasny Bestmalz	0.5 kg (5.2%)	82 %	5
Grain	Palone ziarno jęczmienia Castemalting	0.2 kg (2.1%)	65 %	1200
Grain	Strzegom Pilzneński	1 kg (10.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	10 g	50 min	11.2 %
Boil	Magnat	10 g	40 min	11.2 %

Boil	Magnat	10 g	30 min	11.2 %
Boil	Magnat	10 g	20 min	11.2 %

## Yeasts

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