

# Porter Bałtycki

- Gravity **21.1 BLG**
- ABV ---
- IBU **20**
- SRM **54.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33%)	79 %	10
Grain	Monachijski	2 kg (22%)	80 %	16
Grain	Pilzneński	1 kg (11%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (5.5%)	75 %	150
Grain	Caraaroma	0.5 kg (5.5%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2.2%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (18.7%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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