

## Porter bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **30**
- SRM **35.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (7.1%)	68 %	601
Grain	Special B Malt	0.2 kg (2.9%)	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.3%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %
Boil	Perle	30 g	20 min	5 %