

# Porter Bałtycki

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **29**
- SRM **35.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (44.4%)	80 %	10
Grain	Strzegom Monachijski typ I	3 kg (35.1%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.1%)	75 %	30
Grain	Strzegom Karmel 600	0.45 kg (5.3%)	68 %	601
Grain	Czekoladowy	0.45 kg (5.3%)	60 %	788
Grain	Płatki owsiane	0.5 kg (5.8%)	85 %	3

## 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
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona śliwka	300 g	Boil	15 min