

## Porter Bałtycki (homebrewing.pl)

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- Gravity **21.3 BLG**
- ABV ---
- IBU **31**
- SRM **33.9**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt       | 3 kg (37.5%)   | 81 %  | 8   |
| Grain | Weyermann - Light Munich Malt | 2.5 kg (31.3%) | 82 %  | 14  |
| Grain | Monachijski                   | 1 kg (12.5%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 150           | 0.7 kg (8.8%)  | 75 %  | 150 |
| Grain | Carahell                      | 0.5 kg (6.3%)  | 77 %  | 26  |
| Grain | Carafa                        | 0.3 kg (3.8%)  | 70 %  | 664 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 85 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 4 %        |

### Yeasts

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