

# Porter bałtycki II

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **27.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **26 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (47.1%)	80 %	16
Grain	Strzegom Wiedeński	3.5 kg (41.2%)	79 %	10
Grain	Strzegom Karmel 150	0.3 kg (3.5%)	75 %	150
Grain	Carafa III	0.2 kg (2.4%)	70 %	1034
Grain	Carafa	0.2 kg (2.4%)	70 %	664
Grain	Caraaroma	0.3 kg (3.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Hersbrucker	20 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	600 ml	Fermentum Mobile