

# Porter Bałtycki III

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **38.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **12 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	3.7 kg (59.7%)	82 %	14
Grain	Weyermann - Vienna Malt	1 kg (16.1%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (9.7%)	80 %	20
Grain	Caramunich® typ I	0.6 kg (9.7%)	73 %	80
Grain	Weyermann - Carafa III Special	0.3 kg (4.8%)	5 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	10.3 %
Boil	Premiant	20 g	10 min	2.53 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	220 ml	Fermentis