

# Porter Bałtycki Normal/Barrel Aged

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **34.1**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński  | 3.8 kg (47.5%) | 79 %  | 10  |
| Grain | Monachijski         | 3 kg (37.5%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 30  | 0.35 kg (4.4%) | 75 %  | 30  |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%)    | 68 %  | 601 |
| Grain | Czekoladowy         | 0.45 kg (5.6%) | 60 %  | 788 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Fermentis safale w-34/70 | Lager | Slant | 300 ml | ---        |

## Notes

- Pół warki na cichą z kostkami dębowymi moczonymi w whisky

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

*Jan 9, 2021, 5:22 PM*