

# Porter bałtycki NT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **28.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (47.6%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	1 kg (15.9%)	75 %	30
Grain	Karmelowy Pszenciczny Strzegom	1 kg (15.9%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safalger 34/70 x2szt	Lager	Dry	22 g	---

## Notes

- Słody jasne wrzucamy do 18l wody o temp. 68°C, słody ciemne na ostatnie 15 minut.

Zacieranie jednotemperaturowe 69°C - 70 min.  
Gotowanie 90 min.  
Fermentacja burzliwa 2 tyg,  
Fermentacja cicha 2tyg.  
Woda do wysładzania 18l -78°C.  
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