

# Porter Bałtycki (Porter Chorzowski) piwo.org

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **48**
- SRM **53.7**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **49.4 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **37.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (48.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (15%)	79 %	16
Grain	Strzegom Monachijski typ II	1.3 kg (9.7%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	1.3 kg (9.7%)	73 %	120
Grain	Caraaroma	1 kg (7.5%)	78 %	400
Grain	Carafa III	0.25 kg (1.9%)	70 %	1034
Adjunct	płatki jęczmienne	1 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Aroma (end of boil)	Lomik	50 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Dry	14.64 g	White Labs

## Notes

- 76°C wsypać słód carafa III  
*Jan 16, 2020, 7:44 PM*
- fermentacja burzliwa - 4 tygodnie  
fermentacja cicha 2 tygodnie  
ekstrakt końcowy 8Blg  
*Jan 16, 2020, 7:49 PM*