

## Porter bałtycki (Zwycięski przepis)

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **28**
- SRM **25.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **34.3 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.9 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński          | 3 kg (28.8%)  | 79 %  | 10  |
| Grain | Monachijski                 | 3 kg (28.8%)  | 80 %  | 16  |
| Grain | Strzegom Monachijski typ II | 1 kg (9.6%)   | 79 %  | 22  |
| Grain | Płatki owsiane              | 0.4 kg (3.8%) | 60 %  | 3   |
| Grain | płatki jęczmienne           | 0.2 kg (1.9%) | 60 %  | 4   |
| Grain | Viking Pale Ale malt        | 1 kg (9.6%)   | 80 %  | 5   |
| Grain | Caramunich® typ I           | 0.5 kg (4.8%) | 73 %  | 80  |
| Grain | Carahell                    | 0.5 kg (4.8%) | 77 %  | 26  |
| Grain | Carafa                      | 0.4 kg (3.8%) | 70 %  | 664 |
| Grain | Caraaroma                   | 0.2 kg (1.9%) | 78 %  | 400 |
| Grain | Biscuit Malt                | 0.2 kg (1.9%) | 79 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 9.5 %      |

|      |                   |      |        |       |
|------|-------------------|------|--------|-------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 2.6 % |
|------|-------------------|------|--------|-------|

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 800 ml | Fermentis  |

### Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil    | 15 min |