

# Porter Bałtyckii

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **25**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **340 liter(s)**
- Trub loss **5 %**
- Size with trub loss **357 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **430.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **448 liter(s)**
- Total mash volume **576 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **448 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **110.1 liter(s)** of **76C** water or to achieve **430.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	40 kg (29.6%)	81 %	8
Grain	Strzegom Monachijski typ I	40 kg (29.6%)	79 %	16
Grain	Strzegom Pilzneński	10 kg (7.4%)	80 %	4
Grain	Płatki owsiane	10 kg (7.4%)	60 %	3
Grain	Caramunich® typ I	8 kg (5.9%)	73 %	80
Grain	Strzegom Barwiący	4 kg (3%)	68 %	1300
Grain	Biscuit Malt	8 kg (5.9%)	79 %	45
Grain	Carahell	8 kg (5.9%)	77 %	26
Adjunct	Łuska ryżowa	7 kg (5.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	450 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	10000 ml	Fermentis

## Notes

- Słód palony dodany pod koniec zacierania

Fermentacja  
11°C podczas burzliwej fermentacji  
13°C pod koniec fermentacji  
Chłodzenie 2°C

Modyfikacja wody:  
30g soli  
15g chlorku wapnia  
30g gipsu piwowarskiego  
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