

Porter Baltyk

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **27**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Pale Ale Zero | 2 kg (35.1%) | 80 % | 7 |
| Grain | Monachijski Ciemny Steinbach | 1.5 kg (26.3%) | 100 % | 30 |
| Grain | Viking Pilsner malt | 1 kg (17.5%) | 82 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (17.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 9.2 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |