

#159 Porter Bałtycki

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **29**
- SRM **29**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **14 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.55 kg (31%)	79 %	16
Grain	Red Activ	2.1 kg (25.5%)	79 %	35
Grain	Viking Vienna Malt	2 kg (24.3%)	79 %	7
Grain	Weyermann Caramunich 3	0.75 kg (9.1%)	73 %	120
Grain	Abbey Malt Weyermann	0.4 kg (4.9%)	75 %	45
Grain	Special W	0.2 kg (2.4%)	73 %	300
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	1000
Grain	Weyermann - Carafa II Special	0.08 kg (1%)	65 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager W 34/70	Lager	Slant	250 ml	Fermentis
------------------	-------	-------	--------	-----------

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	8 g	Mash	100 min