

#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 |