

## #33 Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **43**
- SRM **36.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.8 kg (14.5%)	81 %	26
Grain	Caramunich® typ I	0.8 kg (14.5%)	73 %	80
Grain	Monachijski	0.5 kg (9.1%)	80 %	16
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400
Grain	Płatki owsiane	0.7 kg (12.7%)	60 %	3
Grain	Chocolate Malt (UK)	0.2 kg (3.6%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	5 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	700 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	5 g	Secondary	15 day(s)
Flavor	płatki dębowe	10 g	Secondary	5 day(s)
Flavor	wiśnie	500 g	Secondary	15 day(s)