

## #50 Porter Bałtycki

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **31.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **16.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (34.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1.9 kg (29.8%)	79 %	16
Grain	Caramunich® typ I	0.5 kg (7.8%)	73 %	80
Grain	Żytni	0.3 kg (4.7%)	85 %	8
Grain	Aromatic Malt	0.32 kg (5%)	78 %	50
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Płatki jęczmienne	0.4 kg (6.3%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Strzegom Barwiący	0.05 kg (0.8%)	68 %	1300
Grain	Weyermann - Carafa II Special	0.1 kg (1.6%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga PL	16 g	60 min	11 %
Aroma (end of boil)	Tettnang	37 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Water Agent	Kreda	5 g	Mash	0 min