

## 56 PORTER BAŁTYCKI

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **29**
- SRM **41.8**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

| Type    | Name                             | Amount         | Yield  | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain   | Monachijski                      | 4.5 kg (47.1%) | 80 %   | 16  |
| Grain   | Pilzneński                       | 3.2 kg (33.5%) | 81 %   | 4   |
| Grain   | Carafa II                        | 0.35 kg (3.7%) | 70 %   | 812 |
| Grain   | Special B Malt                   | 0.15 kg (1.6%) | 65.2 % | 315 |
| Adjunct | Płatki owsiane                   | 0.3 kg (3.1%)  | 85 %   | 3   |
| Grain   | Viking Czekoladowy ciemny        | 0.25 kg (2.6%) | 67 %   | 900 |
| Grain   | Słód Caramunich Typ II Weyermann | 0.3 kg (3.1%)  | 73 %   | 120 |
| Grain   | Weyermann - Chocolate Rye        | 0.25 kg (2.6%) | 20 %   | 493 |
| Grain   | Jęczmień palony                  | 0.25 kg (2.6%) | 55 %   | 985 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |