

# Baltic Porter

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **48.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **-2.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Monachijski                 | 2.78 kg (53.3%) | 80 %  | 16   |
| Grain | Strzegom Wiedeński          | 1.39 kg (26.7%) | 79 %  | 10   |
| Grain | Strzegom Karmel 150         | 0.69 kg (13.3%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (6.7%)  | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Magnum            | 10.42 g | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 20.83 g | 5 min  | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory                         |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 13.89 g | Fermentis Division of S.I.Lesaffre |