

# Porter Bałtycki 1.0

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **33**
- SRM **27.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37 liter(s)**
- Total mash volume **51.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **37 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Lager Malteurop             | 8 kg (54.1%)  | 81 %  | 3    |
| Grain | Strzegom Czekoladowy jasny  | 1 kg (6.8%)   | 68 %  | 400  |
| Grain | Słód pszeniczny             | 1 kg (6.8%)   | 82 %  | 5    |
| Grain | Strzegom pszenica prażona   | 0.3 kg (2%)   | 70 %  | 1000 |
| Grain | Strzegom Monachijski typ II | 4 kg (27%)    | 79 %  | 22   |
| Grain | Płatki owsiane              | 0.5 kg (3.4%) | 85 %  | 3    |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 100 g  | 60 min | 6.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |