

## Porter bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **42**
- SRM **27.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (55.9%)	80 %	16
Grain	Pilzneński	2.2 kg (27.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.5%)	73 %	120
Grain	Special B Malt	0.2 kg (2.5%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.3%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3
Sugar	Muscovado	0.3 kg (3.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

### Yeasts

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