

# Porter Bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **35**
- SRM **35.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Monachijski	3 kg (37.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Czekoladowy	0.45 kg (5.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile