

Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **21.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.6 kg (32%) | 80 % | 4 |
| Grain | Monachijski | 4.94 kg (60.7%) | 80 % | 16 |
| Grain | Carahell | 0.26 kg (3.3%) | 77 % | 26 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.5%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.14 kg (1.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |