

# PORTER BAŁTYCKI 12.2023

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **46.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC  |
|----------------|---------------------------------|----------------|--------|------|
| Grain          | BESTMALZ - Best Pilsen          | 2.5 kg (23.6%) | 80.5 % | 4    |
| Grain          | BESTMALZ - Best Minich          | 2.5 kg (23.6%) | 80.5 % | 16   |
| Grain          | BESTMALZ - Best Vienna          | 2.5 kg (23.6%) | 80.5 % | 9    |
| Liquid Extract | Gozdawa ekstrakt słodowy ciemny | 1.7 kg (16%)   | 80 %   | 650  |
| Grain          | Strzegom Czekoladowy 400        | 0.2 kg (1.9%)  | 68 %   | 400  |
| Grain          | Strzegom Czekoladowy ciemny     | 0.1 kg (0.9%)  | 68 %   | 1200 |
| Grain          | Strzegom Karmel 600             | 0.1 kg (0.9%)  | 68 %   | 601  |
| Grain          | Strzegom Karmel 300             | 0.2 kg (1.9%)  | 70 %   | 299  |
| Grain          | Płatki owsiane                  | 0.8 kg (7.5%)  | 60 %   | 3    |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |                   |      |        |      |
|---------------------|-------------------|------|--------|------|
| Boil                | Marynka           | 25 g | 60 min | 10 % |
| Boil                | lunga             | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 20 min | 4 %  |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 600 ml | Fermentis  |

### Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil    | 10 min |

### Notes

- ekstrakt na ostatnie 15 min gotowania  
ciemne słody na koniec zacierania  
*Dec 11, 2023, 9:17 PM*