

Porter Bałtycki

- Gravity **20 BLG**
- ABV ---
- IBU **29**
- SRM **49**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|------|
| Grain | Monachijski | 2.2 kg (44%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2.2 kg (44%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.2 kg (4%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |