

# Porter Bałtycki

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **27**
- SRM **31.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (45.5%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Viking Pilsner malt	1.5 kg (17%)	82 %	4
Grain	Strzegom Karmel 300	0.4 kg (4.5%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.3 kg (3.4%)	71 %	600
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Sugar	Candi Sugar, Amber	0.3 kg (3.4%)	78.3 %	148
Grain	Castle Cafe	0.1 kg (1.1%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	80 min	6.7 %
Boil	Sybilla	60 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP830 - German Lager Yeast	Lager	Liquid	700 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	50 g	Secondary	7 day(s)