

Porter Bałtycki

- Gravity **22.9 BLG**
- ABV ---
- IBU **37**
- SRM **49.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **44.5 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|------|
| Grain | Słód Wiedeński | 4 kg (36%) | 79 % | 10 |
| Grain | Słód Monachijski | 4 kg (36%) | 80 % | 15 |
| Grain | Słód Karmelowy 30 | 0.5 kg (4.5%) | 75 % | 30 |
| Grain | Słód Karmelowy 150 | 0.5 kg (4.5%) | 75 % | 150 |
| Grain | Specjal B Castle | 0.5 kg (4.5%) | 70 % | 350 |
| Grain | Jęczmień palony | 0.2 kg (1.8%) | 55 % | 985 |
| Liquid Extract | WES ekstrakt słodowy jasny 1.2 | 1.2 kg (10.8%) | 80 % | 45 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (1.8%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Styrian Eureka SL | 25 g | 60 min | 9.9 % |
| Boil | Magnum | 25 g | 60 min | 11.5 % |
| Boil | Monroe | 25 g | 30 min | 2.4 % |
| Boil | Styrian Eureka SL | 25 g | 0 min | 9.9 % |
| Boil | Monroe | 25 g | 0 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 7 g | Boil | 15 min |