

Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **32**
- SRM **38.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (62.7%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (6.7%) | 80 % | 2 |
| Grain | Monachijski I (W) | 0.5 kg (6.7%) | 80 % | 16 |
| Grain | Brown (Fawcett) | 0.85 kg (11.3%) | 72 % | 180 |
| Grain | Special B (Castle) | 0.5 kg (6.7%) | 70 % | 350 |
| Grain | Simpsons - Crystal Dark | 0.25 kg (3.3%) | 74 % | 158 |
| Grain | Pale Chocolate (Fawcett) | 0.2 kg (2.7%) | 71 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Oktawia PH 2019 | 30 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | kreda | 5 g | Mash | 90 min |

| | | | | |
|-------------|----------------|-----|------|--------|
| Water Agent | chlorek wapnia | 2 g | Mash | 90 min |
| Fining | whirflock | 1 g | Boil | 3 min |