

# 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