

# Porter Bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **25.6**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **61.2 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **45.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński       | 7.6 kg (49.7%) | 79 %  | 10  |
| Grain | Monachijski              | 6 kg (39.2%)   | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.8 kg (5.2%)  | 75 %  | 30  |
| Grain | Czekoladowy              | 0.9 kg (5.9%)  | 60 %  | 788 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 20 min | 4 %        |
| Boil    | Marynka           | 70 g   | 60 min | 10 %       |

## Yeasts

| Name   | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's<br>M42 New World<br>Strong Ale | Ale  | Dry  | 40 g   | Mangrove Jack's |

## Notes

- Wysładzać 20 L wody w temp. 78c  
*Jul 21, 2022, 10:38 AM*