

# Porter Baltycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **46**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (68.2%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (22.7%)	80 %	5
Grain	Viking Melanoidynowy	0.4 kg (4.5%)	75 %	60
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.1 kg (1.1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	40 g	60 min	7 %
Boil	zula	50 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Slant	300 ml	---