

# Porter Bałtycki

- Gravity **24 BLG**
- ABV **11 %**
- IBU **32**
- SRM **27.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.72 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - monachijski	4.5 kg (43.3%)	78 %	13
Grain	Viking - pilzneńsk	2.5 kg (24%)	82 %	4
Grain	Płatki owsiane	0.5 kg (4.8%)	80 %	3
Grain	Płatki żytnie	0.5 kg (4.8%)	78 %	4
Grain	Weyermann - Carahell	0.5 kg (4.8%)	77 %	26
Grain	Weyermann - Caramunich typ I	0.3 kg (2.9%)	73 %	90
Grain	Weyermann - Special W	0.3 kg (2.9%)	70 %	300
Grain	Weyermann - Carafa II	0.2 kg (1.9%)	70 %	1150
Grain	Weyermann - Carafa III	0.04 kg (0.4%)	70 %	1400
Grain	Jęczmień palony	0.06 kg (0.6%)	55 %	1150
Liquid Extract	Ekstrakt słodowy jasny	1 kg (9.6%)	76 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Boil	Lublin (Lubelski)	30 g	5 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	---