

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **32**
- SRM **14.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.63 kg (43.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1.88 kg (31.3%)	79 %	16
Grain	Strzegom Monachijski typ II	0.75 kg (12.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.38 kg (6.3%)	75 %	30
Grain	Strzegom Karmel 150	0.38 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22.5 g	60 min	10 %
Boil	Lublin (Lubelski)	37.5 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	375 ml	Fermentum Mobile