

# Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **30**
- SRM **39.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **55.5 liter(s)**
- Total mash volume **66.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **55.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **-18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (36%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (27%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9%)	79 %	22
Grain	Caramunich® typ I	1 kg (9%)	73 %	80
Grain	Carahell	0.3 kg (2.7%)	77 %	26
Grain	Płatki owsiane	0.5 kg (4.5%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (3.6%)	60 %	4
Grain	Caraaroma	0.5 kg (4.5%)	78 %	400
Grain	Carafa III	0.2 kg (1.8%)	1 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.8%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.1 %
Boil	Magnum	20 g	15 min	11.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	500 ml	Fermentis