

Porter Bałtycki #2

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **38**
- SRM **34**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Light Malt	2.5 kg (35.5%)	78 %	16
Grain	Viking Vienna Malt	2.5 kg (35.5%)	79 %	8.5
Grain	Viking Pilsner Malt	1 kg (14.2%)	80 %	3.6
Grain	Viking Caramel 150 Malt	0.75 kg (10.6%)	74 %	150
Grain	Viking Roasted Barley	0.3 kg (4.3%)	63 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	30 g	60 min	11 %
Boil	Lubelski PL	30 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	---
Fining	Whirlfloc T	0.5 g	Boil	10 min