

# porter bałtycki

- Gravity **21.8 BLG**
- ABV ---
- IBU **40**
- SRM **43.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (40.5%)  | 79 %   | 16  |
| Grain | Strzegom Wiedeński         | 3 kg (40.5%)  | 79 %   | 10  |
| Grain | Pszeniczny                 | 0.3 kg (4.1%) | 85 %   | 4   |
| Grain | Caraaroma                  | 0.4 kg (5.4%) | 78 %   | 400 |
| Grain | Caramunich Malt            | 0.4 kg (5.4%) | 71.7 % | 110 |
| Grain | Carafa                     | 0.15 kg (2%)  | 70 %   | 664 |
| Grain | Jęczmień palony            | 0.15 kg (2%)  | 55 %   | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | magnum | 45 g   | 60 min | 10 %       |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 500 ml | ---        |