

# 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	---