

# Porter Bałtycki 22BLG

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **35**
- SRM **19.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pilzneński               | 1.95 kg (31.7%) | 81 %  | 4   |
| Grain | Monachijski              | 3.7 kg (60.2%)  | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (3.3%)   | 75 %  | 30  |
| Grain | Karmelowy ciemny         | 0.15 kg (2.4%)  | 75 %  | 59  |
| Grain | Barwiący                 | 0.15 kg (2.4%)  | 55 %  | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Brewferm Lager | Lager | Dry  | 24 g   | ---        |