

## Porter Bałtycki #3 - Browar na Wyżynie

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **28**
- SRM **30**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **69 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	monachijski typ II Viking Malt	2.5 kg (39.1%)	78 %	22
Grain	wiedeński Viking Malt	1.5 kg (23.4%)	79 %	11
Grain	Château Special B Castle Malting	0.5 kg (7.8%)	77 %	300
Grain	karmelowy 30 - Viking Malt	0.5 kg (7.8%)	75 %	35
Grain	diastatyczny	0.5 kg (7.8%)	80 %	5
Grain	czekoladowy ciemny Viking Malt	0.1 kg (1.6%)	1 %	1200
Grain	płatki jęczmienne	0.3 kg (4.7%)	50 %	1
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (7.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	200 g	Boil	15 min
Flavor	Śliwki suszone	200 g	Secondary	7 day(s)