

# Porter bałtycki

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- Gravity **21.8 BLG**
- ABV ---
- IBU **32**
- SRM **31.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński              | 3.3 kg (41.8%) | 80 %  | 4    |
| Grain | Strzegom Wiedeński               | 3.3 kg (41.8%) | 79 %  | 10   |
| Grain | Bestmalz Carmel Pils             | 0.5 kg (6.3%)  | 75 %  | 5    |
| Grain | Briess - Caracrysal Wheat Malt   | 0.2 kg (2.5%)  | 78 %  | 160  |
| Grain | Caraaroma                        | 0.2 kg (2.5%)  | 78 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (5.1%)  | 73 %  | 1001 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8.8 %      |
| Boil    | Sybilla | 35 g   | 20 min | 6 %        |