

# Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **31.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Monachijski                      | 4.5 kg (55.6%) | 80 %   | 16  |
| Grain | Pilzneński                       | 2.2 kg (27.2%) | 81 %   | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.7%)  | 73 %   | 120 |
| Grain | Special B Malt                   | 0.15 kg (1.9%) | 65.2 % | 315 |
| Grain | Carafa II                        | 0.35 kg (4.3%) | 70 %   | 812 |
| Grain | Płatki owsiane                   | 0.3 kg (3.7%)  | 85 %   | 3   |
| Sugar | Candi Sugar, Dark                | 0.3 kg (3.7%)  | 78.3 % | 542 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 20 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |