

# Porter Bałtycki

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **20.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale (Malteurop)	4.8 kg (79.3%)	80 %	6
Grain	Brown Malt (Thomas Fawcett)	0.5 kg (8.3%)	71.9 %	180
Grain	Karmelowy Pszeniczny Bestmalz	0.2 kg (3.3%)	82 %	5
Grain	Kawowy CastleMalting	0.2 kg (3.3%)	77 %	250
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Crystal (Thomas Fawcett)	0.25 kg (4.1%)	73.5 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	15 min	4.5 %
Boil	Challenger	25 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Liquid	20 ml	Fermentum Mobile
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