

Porter bałtycki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **31**
- SRM **57.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.2 kg (22.4%) | 81 % | 4 |
| Grain | Monachijski | 4.5 kg (45.9%) | 80 % | 16 |
| Grain | Carafa II | 0.35 kg (3.6%) | 70 % | 812 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.1%) | 73 % | 120 |
| Grain | Special B Malt | 0.15 kg (1.5%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.3 kg (3.1%) | 85 % | 3 |
| Sugar | cukier muscowado | 0.3 kg (3.1%) | --- % | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (17.3%) | 90 % | 621 |

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 | Slant | 200 ml | Fermentis |
|------------------|-------|-------|--------|-----------|