

Porter bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **42**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.8 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Malteurop Wiedeński | 4.5 kg (62.1%) | 79 % | 8 |
| Grain | Strzegom Monachijski typ II | 2 kg (27.6%) | 79 % | 22 |
| Grain | Weyermann - Special W | 0.25 kg (3.4%) | 75 % | 300 |
| Grain | Caraaroma | 0.25 kg (3.4%) | 78 % | 400 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.4%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 30 g | 80 min | 10 % |
| Boil | Marynka | 15 g | 20 min | 10 % |
| Boil | Marynka | 5 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | --- |