

Porter Bałtycki 54

- Gravity **24 BLG**
- ABV **11 %**
- IBU **57**
- SRM **28.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Munich Malt | 4 kg (35.7%) | 78 % | 18 |
| Grain | Briess - Vienna Malt | 4 kg (35.7%) | 77.5 % | 7 |
| Grain | Briess - Munich Malt 20L | 1 kg (8.9%) | 74 % | 39 |
| Grain | Special B Malt | 0.5 kg (4.5%) | 65.2 % | 315 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.9%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (1.8%) | 68 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (0.9%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.9%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.3 kg (2.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 70 g | 60 min | 8.3 % |
| Boil | Magnum | 20 g | 60 min | 10.6 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | Fermentum Mobile |