

# porter baltycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **38**
- SRM **29.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (48.1%)	81 %	4
Grain	Special B Malt	0.3 kg (3.2%)	65.2 %	315
Grain	Monachijski	2.8 kg (29.9%)	80 %	16
Grain	Briess - 2 Row Carapils Malt	0.2 kg (2.1%)	75 %	3
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Strzegom Bursztynowy	0.2 kg (2.1%)	70 %	49
Grain	Carafa 1	0.25 kg (2.7%)	70 %	664
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985
Grain	Viking melanoidynowy	0.2 kg (2.1%)	75 %	60
Sugar	Candi Sugar, Clear	0.5 kg (5.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	454.55 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe amer. (mocno opiekane)	50 g	Secondary	14 day(s)
pół warki				