

## porter bałtycki

---

- Gravity **18.9 BLG**
- ABV ---
- IBU **47**
- SRM **36.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **38.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (9.5%)	80 %	16
Grain	Pilzneński	6 kg (57.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (9.5%)	75 %	150
Grain	Barwiący	0.5 kg (4.8%)	55 %	985
Adjunct	Pszeniczne płatki	1 kg (9.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale