

Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **33.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (30.9%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 3 kg (30.9%) | 79 % | 10 |
| Grain | Caraaroma Weyermann | 0.5 kg (5.2%) | 78 % | 400 |
| Grain | Aromatic Bestmalz | 0.5 kg (5.2%) | 75 % | 50 |
| Grain | Biscuit CastleMalting | 0.5 kg (5.2%) | 77 % | 50 |
| Grain | Carawheat Weyermann | 0.5 kg (5.2%) | 68 % | 125 |
| Grain | Pszeniczny Jasny Bestmalz | 0.5 kg (5.2%) | 82 % | 5 |
| Grain | Palone ziarno jęczmienia Castemalting | 0.2 kg (2.1%) | 65 % | 1200 |
| Grain | Strzegom Pilzneński | 1 kg (10.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Magnat | 10 g | 50 min | 11.2 % |
| Boil | Magnat | 10 g | 40 min | 11.2 % |

| | | | | |
|------|--------|------|--------|--------|
| Boil | Magnat | 10 g | 30 min | 11.2 % |
| Boil | Magnat | 10 g | 20 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |