

Porter Bałtycki

- Gravity **21.1 BLG**
- ABV ---
- IBU **20**
- SRM **54.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (33%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (22%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (11%) | 81 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (5.5%) | 75 % | 150 |
| Grain | Caraaroma | 0.5 kg (5.5%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2.2%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (2.2%) | 55 % | 985 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (18.7%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

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