

.PORTER BALTYCKI

- Gravity **21.8 BLG**
- ABV ---
- IBU **28**
- SRM **43.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (46%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (13.8%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (11.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 1 kg (11.5%) | 75 % | 150 |
| Grain | Caraaroma | 0.5 kg (5.7%) | 78 % | 400 |
| Grain | Carafa III | 0.2 kg (2.3%) | 70 % | 1034 |
| Grain | Barley, Flaked | 0.8 kg (9.2%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 150 ml | Fermentum Mobile |