

# porter bałtycki

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **30.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3 kg (33.7%)  | 80 %  | 5   |
| Grain | Pilzneński                    | 3 kg (33.7%)  | 81 %  | 4   |
| Grain | Monachijski                   | 1 kg (11.2%)  | 80 %  | 13  |
| Grain | Weyermann<br>Caramunich 3     | 0.5 kg (5.6%) | 76 %  | 150 |
| Grain | Strzegom<br>Czekoladowy jasny | 0.7 kg (7.9%) | 68 %  | 400 |
| Grain | Caraaroma                     | 0.3 kg (3.4%) | 78 %  | 350 |
| Grain | Weyermann -<br>Carafa I       | 0.1 kg (1.1%) | 70 %  | 900 |
| Sugar | cukier                        | 0.3 kg (3.4%) | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 52 g   | 40 min | 7.4 %      |
| Boil    | lubelski | 40 g   | 30 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                            |
|---------------|-------|------|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry  | 11 g   | Fermentis Division<br>of S.I.Lesaffre |