

Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **34.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I | 7 kg (60.9%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (17.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.7%) | 79 % | 22 |
| Grain | Caramunich® typ I | 1 kg (8.7%) | 73 % | 80 |
| Grain | Weyermann - Carafa III | 0.5 kg (4.3%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 55 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| Lallemand Diamond Lager | Lager | Slant | 200 ml | Danstar |
| Gęstwa po #43 - AMERICAN PILS | | | | |