

Porter Bałtycki by Witold G

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **54**
- SRM **38.4**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (43.5%)	79 %	16
Grain	Viking Pale Ale malt	2.1 kg (22.8%)	80 %	5
Grain	Strzegom Pilzneński	0.7 kg (7.6%)	80 %	4
Grain	Brown Malt (British Chocolate)	0.4 kg (4.3%)	70 %	128
Grain	Carahell	0.5 kg (5.4%)	77 %	26
Grain	Caramunich® typ I	0.3 kg (3.3%)	73 %	80
Grain	Weyermann Specjal W	0.4 kg (4.3%)	68 %	300
Grain	Special B Malt	0.35 kg (3.8%)	65.2 %	315
Grain	Carafa II	0.1 kg (1.1%)	70 %	812
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.6%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Boil	lunga	30 g	30 min	11 %
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Lomik	50 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis