

Porter Bałtycki (homebrewing.pl)

- Gravity **21.3 BLG**
- ABV ---
- IBU **31**
- SRM **33.9**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 3 kg (37.5%) | 81 % | 8 |
| Grain | Weyermann - Light Munich Malt | 2.5 kg (31.3%) | 82 % | 14 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.7 kg (8.8%) | 75 % | 150 |
| Grain | Carahell | 0.5 kg (6.3%) | 77 % | 26 |
| Grain | Carafa | 0.3 kg (3.8%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 85 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |

Yeasts

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