

# Porter Bałtycki I

- Gravity **20.9 BLG**
- ABV ---
- IBU **30**
- SRM **50.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **40 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **67.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Wiedeński     | 2 kg (50.6%)   | 80 %  | 9    |
| Grain | Weyermann - Monachijski I | 1 kg (25.3%)   | 80 %  | 16   |
| Grain | Fawcett - Chocolate       | 0.35 kg (8.9%) | 30 %  | 1175 |
| Grain | Weyermann - CaraHell      | 0.2 kg (5.1%)  | 74 %  | 25   |
| Grain | Weyermann - Carapils      | 0.2 kg (5.1%)  | 75 %  | 5    |
| Grain | Weyermann - Carawheat     | 0.2 kg (5.1%)  | 68 %  | 125  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | PL Sybilla  | 20 g   | 60 min | 6 %        |
| Boil    | PL Lubelski | 20 g   | 10 min | 3.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |       |                  |
|------------------------|-------|--------|-------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|