

# PORTER BAŁTYCKI II

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **40**
- SRM **29.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	5 kg (55.6%)	79 %	10
Grain	Żytni	1 kg (11.1%)	85 %	8
Grain	Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Monachijski typ II	1 kg (11.1%)	79 %	22
Grain	Special W	0.5 kg (5.6%)	68 %	300
Grain	Pale Chocolate	0.5 kg (5.6%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.3 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Przerwa białkowa jedynie dla sódów żytniego i monachijskich.  
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