

## Porter Bałtycki na drożdżach górnych #2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **48**
- SRM **21.9**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (30%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (30%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (10%)	81 %	6
Grain	Strzegom Karmel 600	0.5 kg (5%)	68 %	601
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Sugar	Sugar, Table (Sucrose)	2 kg (20%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis