

## Porter Bałtycki (PB)

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **32**
- SRM **44.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.6 kg (7.7%)	72 %	4
Grain	Monachijski	2.7 kg (34.6%)	72 %	16
Grain	Strzegom Wiedeński	2.7 kg (34.6%)	72 %	10
Grain	Caramunich® typ I	0.5 kg (6.4%)	73 %	80
Grain	Karmelowy Viking	0.3 kg (3.8%)	72 %	150
Grain	Płatki owsiane	0.3 kg (3.8%)	60 %	3
Grain	Żytni Czekoladowy Bamberg	0.4 kg (5.1%)	72 %	650
Grain	Carafa II	0.3 kg (3.8%)	70 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.6 %
Boil	Lublin (Lubelski)	40 g	10 min	2.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	500 ml	Fermentis
Wyeast 2308 Munich Lager z mrożenia	Lager	Culture	50 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	---
Water Agent	Sól	0.25 g	Mash	---
Water Agent	Chlorek Wapnia (proszek)	8 g	Mash	---
Water Agent	Soda oczyszczona	4 g	Mash	---

### Notes

- Profil wody (28l)  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=M5YXJS7>  
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