

# Porter Bałtycki v. 2.0

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **35**
- SRM **35.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (37.7%)	79 %	22
Grain	BESTMALZ - Best Pilsen	3 kg (28.3%)	80.5 %	4
Grain	Strzegom Wiedeński	1 kg (9.4%)	79 %	10
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16%)	80 %	45
Grain	Karmelowy Czerwony	0.2 kg (1.9%)	75 %	59
Grain	Wyermann - Carafa Specjal III	0.2 kg (1.9%)	70 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %

Aroma (end of boil)	Lublin (Lubelski)	25 g	7 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentum Mobile
Lub gestwa FM705 złota brama				

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe mokka moczone w burbonie	20 g	Secondary	60 day(s)
rozlane po 11l				
Flavor	suszona malina moczona w malinowicy	500 g	Secondary	60 day(s)
rozlane po 11l				