

# Porter Bałtycki v2

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **36**
- SRM **53.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **16 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **70 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wiedeński	5 kg (28.6%)	79 %	10
Grain	Słód Monachijski	5 kg (28.6%)	80 %	15
Grain	Pilzneński	4 kg (22.9%)	80 %	4
Grain	Special B Castle	1.5 kg (8.6%)	70 %	350
Grain	Słód Karmelowy 30	0.5 kg (2.9%)	75 %	30
Grain	Słód Karmelowy 150	0.5 kg (2.9%)	75 %	150
Grain	Jęczmień palony	0.5 kg (2.9%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (2.9%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.8 %
Boil	Styrian Eureka SL	20 g	60 min	9.9 %
Boil	Monroe	20 g	30 min	2.4 %
Boil	Styrian Eureka SL	30 g	0 min	9.9 %
Boil	Monroe	30 g	0 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min