

# Porter Bałtycki v5

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **35**
- SRM **33.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3.5 kg (48.6%)	78 %	8
Grain	Weyermann - Light Munich Malt	2.5 kg (34.7%)	82 %	14
Grain	Weyermann Caramunich 3	0.4 kg (5.6%)	76 %	150
Grain	Strzegom Karmel 600	0.3 kg (4.2%)	68 %	601
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.2%)	81 %	53
Grain	Chocolate Malt (UK)	0.2 kg (2.8%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Slant	409.09 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	6.82 g	Mash	60 min
Water Agent	Kwas mlekowy	9.55 g	Mash	60 min