

Porter Bałtycki v6

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **52**
- SRM **27.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Light Munich Malt | 5.8 kg (68.2%) | 82 % | 14 |
| Grain | Vienna Malt | 1.2 kg (14.1%) | 78 % | 8 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.9%) | 73 % | 120 |
| Grain | Caraaroma | 0.5 kg (5.9%) | 78 % | 400 |
| Sugar | Maltodekstryna | 0.3 kg (3.5%) | 76.1 % | 0 |
| Grain | Chocolate Malt (UK) | 0.1 kg (1.2%) | 73 % | 887 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (1.2%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 58 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | CaCl2 | 6.82 g | Mash | 60 min |
| Water Agent | Kwas mlekowy | 9.55 g | Mash | 60 min |