

# Porter Bałtycki Whisky BA

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **29**
- SRM **33.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (33.9%)	79 %	10
Grain	Monachijski	1.5 kg (25.4%)	80 %	16
Grain	Pilzneński	1.2 kg (20.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg (5.9%)	75 %	30
Grain	Caraaroma	0.35 kg (5.9%)	78 %	400
Grain	Biscuit Malt	0.3 kg (5.1%)	79 %	45
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Czekoladowy	0.1 kg (1.7%)	60 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %