

Porter bałtycki (Zwycięski przepis)

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **28**
- SRM **25.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (28.8%)	79 %	10
Grain	Monachijski	3 kg (28.8%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.6%)	79 %	22
Grain	Płatki owsiane	0.4 kg (3.8%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (1.9%)	60 %	4
Grain	Viking Pale Ale malt	1 kg (9.6%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (4.8%)	73 %	80
Grain	Carahell	0.5 kg (4.8%)	77 %	26
Grain	Carafa	0.4 kg (3.8%)	70 %	664
Grain	Caraaroma	0.2 kg (1.9%)	78 %	400
Grain	Biscuit Malt	0.2 kg (1.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.5 %

Boil	Lublin (Lubelski)	30 g	10 min	2.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	800 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1.25 g	Boil	15 min