Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **39.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg *(17.4%)*	79 %	10
Grain	Strzegom Pilzneński	4 kg *(34.8%)*	80 %	4
Grain	Strzegom Karmel 600	1 kg *(8.7%)*	68 %	601
Grain	Strzegom Monachijski typ I	3 kg *(26.1%)*	79 %	16
Grain	Płatki owsiane	1 kg *(8.7%)*	40 %	3
Grain	Carafa	0.5 kg *(4.3%)*	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	85 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.