Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **45**
- SRM **39.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **69 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **120 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2.2 kg *(40%)*	82 %	10
Grain	Strzegom Wiedeński	2 kg *(36.4%)*	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg *(9.1%)*	79 %	130
Grain	Biscuit Malt	0.3 kg *(5.5%)*	79 %	45
Grain	Caraaroma	0.2 kg *(3.6%)*	78 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg *(2.7%)*	73 %	1001
Grain	Jęczmień palony	0.1 kg *(1.8%)*	55 %	985
dodany na mashout 78* 5 min				
Grain	Carafa III	0.05 kg *(0.9%)*	70 %	1034
dodany w trakcie wysładzania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Perle	25 g	15 min	7 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	5 g	Boil	120 min

Notes

- start fermentacji w 12*C, do około 8blg, nagazowanie 2,4vol
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