Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **---**
- IBU **29**
- SRM **41.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(40.4%)*	79 %	10
Grain	Strzegom Pale Ale	1 kg *(10.1%)*	79 %	6
Grain	Strzegom Monachijski typ I	3.2 kg *(32.3%)*	79 %	16
Grain	Strzegom Karmel 600	0.5 kg *(5.1%)*	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.4 kg *(4%)*	68 %	1200
Grain	Strzegom Karmel 30	0.3 kg *(3%)*	75 %	30
Grain	Strzegom Karmel 150	0.5 kg *(5.1%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre