

## #38 Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **30.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount          | Yield | EBC |
|-------|--------------------------------------|-----------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński      | 0.9 kg (12.1%)  | 80 %  | 3   |
| Grain | Słodownia Strzegom - wiedeński       | 2.6 kg (34.9%)  | 79 %  | 7   |
| Grain | Słodownia Strzegom - karmelowy 600   | 0.5 kg (6.7%)   | 69 %  | 600 |
| Grain | Słodownia Strzegom - karmelowy 150   | 0.5 kg (6.7%)   | 76 %  | 150 |
| Grain | Słodownia Strzegom - monachijski I   | 2.45 kg (32.9%) | 79 %  | 12  |
| Grain | Weyermann - Melanoiden Malt          | 0.25 kg (3.4%)  | 81 %  | 53  |
| Grain | Słodownia Strzegom - czekoladowy 400 | 0.25 kg (3.4%)  | 70 %  | 400 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 7.8 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 4.1 %      |

### Yeasts

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| FM30 - Bohemska rapsodia | Lager       | Culture     | 200 g         | Fermentum Mobile  |