

#66 Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **22**
- SRM **36.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.7 liter(s)**
- Total mash volume **41 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **30.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **0 min** at **70C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (29.3%)	79 %	16
Grain	Strzegom Wiedeński	2.5 kg (24.4%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (19.5%)	80 %	4
Grain	Viking Wędzony torfem	1 kg (9.8%)	81 %	7
Grain	Caramunich® typ I	0.75 kg (7.3%)	73 %	80
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2%)	73 %	1001
Grain	Carafa III Special	0.2 kg (2%)	70 %	1034
Grain	Acid Malt (zakwaszający)	0.1 kg (1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Boil	Lublin (Lubelski)	20 g	0 min	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	śliwka suszona	400 g	Boil	15 min
Fining	whirlfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---