

## #66 Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **33**
- SRM **38.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	7 kg (78.1%)	80.5 %	16
Grain	Pilzneński	0.5 kg (5.6%)	80 %	4
Grain	Caramel/Crystal Malt - 150	0.25 kg (2.8%)	72 %	150
Grain	Caraaroma	0.55 kg (6.1%)	78 %	400
Grain	Carafa II spec	0.25 kg (2.8%)	70 %	1150
Grain	Płatki owsiane	0.2 kg (2.2%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0.2 kg (2.2%)	100 %	0
Liquid Extract	ekstrakt słodowy barwiący wes	0.015 kg (0.2%)	90 %	9000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's