

## balck porter BALTIC

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **35**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **50.4 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 8 kg (55.6%)   | 79 %  | 10   |
| Grain | Pilzneński                  | 4 kg (27.8%)   | 81 %  | 4    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (10.4%) | 79 %  | 22   |
| Grain | Strzegom Karmel 600         | 0.5 kg (3.5%)  | 68 %  | 601  |
| Grain | Strzegom Barwiący           | 0.4 kg (2.8%)  | 68 %  | 1300 |

### Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| Boil       | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |
| First Wort | Lublin (Lubelski) | 40 g   | 5 min  | 4 %        |
| Boil       | Sybilla           | 20 g   | 60 min | 3.5 %      |
| Boil       | Perle             | 20 g   | 50 min | 7 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |        |           |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | śliwka wędzona | 200 g  | Boil      | 5 min    |
| Flavor | płatki dębowe  | 50 g   | Secondary | 4 day(s) |