

# Classic Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **30**
- SRM **31.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5.5 kg (78%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.1%)	68 %	1200
Po zacieraniu				
Grain	Fawcett - Brown	0.6 kg (8.5%)	72 %	180
Po zacieraniu				
Grain	Fawcett - Crystal	0.4 kg (5.7%)	70 %	160
Grain	Amber Malt	0.4 kg (5.7%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	75 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis