

Porter Bałtycki #1

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **23**
- SRM **23.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	10 kg (69.4%)	79 %	10
Grain	Viking Pale Ale malt	1.25 kg (8.7%)	80 %	6.5
Grain	Strzegom Bursztynowy	1 kg (6.9%)	70 %	49
Grain	Brown Malt (British Chocolate)	1 kg (6.9%)	70 %	150
Grain	Strzegom Karmel 300	0.7 kg (4.9%)	70 %	299
Grain	Strzegom Karmel 30	0.2 kg (1.4%)	75 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (0.4%)	73 %	1001
Grain	Strzegom Barwiący	0.2 kg (1.4%)	68 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	13 %
Boil	Premiant	40 g	45 min	9 %

Boil	East Kent Goldings	15 g	15 min	6 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis