

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **77**
- SRM **27.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Monachijski | 5 kg (60.2%) | 80 % | 15 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 1.5 kg (18.1%) | 80 % | 5 |
| Grain | Abbey Castle | 1.5 kg (18.1%) | 80 % | 45 |
| Grain | Carafa III | 0.3 kg (3.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|---------|--------|------------|
| 34 / 70 | Lager | Culture | 700 g | Safale |