

porter bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **37**
- SRM **39**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.75 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **72 C**, Time **120 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **86.8C**
- Add grains
- Keep mash **120 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.5 kg (23.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (33.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (23.8%) | 79 % | 22 |
| Grain | Caraaroma | 0.5 kg (4.8%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.5 kg (4.8%) | 73 % | 80 |
| Grain | Weyermann Specjal W | 0.5 kg (4.8%) | 68 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (2.4%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.4%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|---------|------------|
| Boil | lunga | 50 g | 120 min | 10 % |

Yeasts

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

| | | | | |
|----------------|-------|-------|--------|-----|
| gęstwa w-34/70 | Lager | Slant | 400 ml | --- |
|----------------|-------|-------|--------|-----|