

# Porter bałtycki

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **29.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **50.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **35.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6.4 kg (43%)	79 %	16
Grain	Pilzneński	4.6 kg (30.9%)	81 %	4
Grain	Oats, Flaked	1.6 kg (10.7%)	65 %	2
Grain	Amber Malt	0.65 kg (4.4%)	75 %	43
Grain	Abbey Malt Weyermann	0.5 kg (3.4%)	75 %	45
Grain	Strzegom Karmel 150	0.5 kg (3.4%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.35 kg (2.3%)	70 %	1024
Grain	Special B Malt	0.3 kg (2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	11 %