

# Porter bałtycki

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **37**
- SRM **44.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **90 min** at **100C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7.6 kg (47.5%)	79 %	10
Grain	Monachijski	6 kg (37.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.7 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 600	0.8 kg (5%)	68 %	601
Grain	Czekoladowy	0.9 kg (5.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Slant	250 ml	---