

# 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<br>30EBC | 0.7 kg (4.4%)  | 75 %  | 30  |
| Grain | Strzegom Karmel<br>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 | ---        |