

# Porter bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **22**
- SRM **43.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2.5 kg (40.3%)	80 %	20
Grain	Strzegom Wiedeński	2.5 kg (40.3%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.1%)	75 %	30
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.8%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %
Boil	Lublin (Lubelski)	18 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	23 g	Fermentis
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