

# Porter Baltycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **46**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński          | 6 kg (68.2%)  | 79 %  | 10   |
| Grain | Viking Pale Ale malt        | 2 kg (22.7%)  | 80 %  | 5    |
| Grain | Viking Melanoidynowy        | 0.4 kg (4.5%) | 75 %  | 60   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.4%) | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.1%) | 70 %  | 1000 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Książęcy | 40 g   | 60 min | 7 %        |
| Boil    | zula     | 50 g   | 30 min | 8 %        |

## Yeasts

| Name      | Type  | Form  | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| novalager | Lager | Slant | 300 ml | ---        |