

# Porter Bałtycki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **54**
- SRM **35.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **50.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **39.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (26.5%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (26.5%)	79 %	10
Grain	Monachijski	3 kg (26.5%)	80 %	16
Grain	Strzegom Karmel 150	0.7 kg (6.2%)	75 %	150
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (3.5%)	73 %	120
Grain	Special B Malt	0.4 kg (3.5%)	65.2 %	315
Grain	Carafa II	0.2 kg (1.8%)	70 %	812
Grain	cookie	0.4 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	120 min	8 %
Boil	Perle	70 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
dolne	Lager	Slant	500 ml	---