

Porter Bałtycki

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **38**
- SRM **37.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.5 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Monachijski Jasny	3 kg (42.9%)	78 %	15
Grain	Viking Monachijski Ciemny	1 kg (14.3%)	78 %	22
Grain	Viking Karmelowy 150	0.2 kg (2.9%)	74 %	150
Grain	Viking Karmelowy 300	0.2 kg (2.9%)	70 %	300
Grain	Viking Karmelowy 600	0.2 kg (2.9%)	68 %	600
Grain	Viking Czekoladowy	0.4 kg (5.7%)	67 %	900
Grain	Viking Pilzneński	1 kg (14.3%)	80 %	3.5
Grain	Viking Żytni	1 kg (14.3%)	81 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Slant	250 ml	Fermentis