

Porter Bałtycki#2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **34**
- SRM **25.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Vienna Malt | 2.65 kg (45.3%) | 79 % | 10 |
| Grain | Viking Munich Malt I | 1.95 kg (33.3%) | 78 % | 13 |
| Grain | Viking Munich Malt II | 0.65 kg (11.1%) | 78 % | 20 |
| Grain | Caraaroma Karmelowy | 0.2 kg (3.4%) | 78 % | 350 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.4%) | 68 % | 1200 |
| Grain | viking owsiany | 0.2 kg (3.4%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Perle | 30 g | 2 min | 7 % |
| Boil | Sybilla | 12 g | 60 min | 7.5 % |
| Aroma (end of boil) | Sybilla | 16 g | 2 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------------|-------------|---------------|-------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |
| Saflager S-189 | Lager | Dry | 11.5 g | Fermentis |