

## Porter Bałtycki #2 - Browar na Wyżynie

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **27.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | monachijski typ II Viking Malt   | 2.5 kg (42.4%) | 78 %  | 22   |
| Grain | wiedeński Viking Malt            | 1.5 kg (25.4%) | 79 %  | 11   |
| Grain | Château Special B Castle Malting | 0.5 kg (8.5%)  | 77 %  | 300  |
| Grain | karmelowy 30 - Viking Malt       | 0.5 kg (8.5%)  | 75 %  | 35   |
| Grain | diastatyczny                     | 0.5 kg (8.5%)  | 80 %  | 5    |
| Grain | barwiący obłuszczony Viking Malt | 0.1 kg (1.7%)  | 1 %   | 1000 |
| Grain | płatki jęczmienne                | 0.3 kg (5.1%)  | 50 %  | 1    |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Junga (PL) - granulát    | 15 g   | 60 min | 12.5 %     |
| Boil    | Lubelski (PL) - granulát | 10 g   | 20 min | 4 %        |

|                     |                          |      |       |     |
|---------------------|--------------------------|------|-------|-----|
| Aroma (end of boil) | Lubelski (PL - granulát) | 20 g | 7 min | 4 % |
|---------------------|--------------------------|------|-------|-----|

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 500 ml | ---        |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwki suszone | 140 g  | Boil      | 30 min   |
| Flavor | owocki         | 70 g   | Secondary | 7 day(s) |