

# Porter Bałtycki 2023

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **25.6**
- 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 **12 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3 kg (36.6%)	78 %	7
Grain	Pilzneński	1 kg (12.2%)	81 %	4
Grain	Monachijski	3 kg (36.6%)	80 %	16
Grain	Caraaroma	0.5 kg (6.1%)	78 %	400
Grain	Caramunich® typ I	0.5 kg (6.1%)	73 %	80
Grain	Weyermann - Carafa I	0.2 kg (2.4%)	70 %	690