

# Porter Bałtycki 21

- Gravity **20.7 BLG**
- ABV ---
- IBU **44**
- SRM **24.9**
- 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 **90 min**
- Evaporation rate **11 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **2 C**, Time **78 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **-0.9C**
- Add grains
- Keep mash **78 min** at **2C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (57.7%)	80 %	16
Grain	Pilzneński	2.2 kg (28.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Weyermann Specjal W	0.15 kg (1.9%)	68 %	300
Grain	Carafa	0.35 kg (4.5%)	70 %	664
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	0.5 ml	Fermentis