

# Porter Bałtycki 21,5 Blg

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **16**
- SRM **15.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **70 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **70 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (67.3%)	90 %	4
Grain	Monachijski	0.9 kg (17.3%)	90 %	16
Grain	Karmelowy żytni Strzegom	0.4 kg (7.7%)	75 %	150
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Sugar	glukoza	0.3 kg (5.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	10 min	5.5 %
Boil	Tradition	20 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	20 g	---