

# PORTER BAŁTYCKI 22 BLG # 93

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **20**
- SRM **39.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Strzegom Pilzneński         | 2.2 kg (27%)   | 80 %  | 4    |
| Grain   | Strzegom Monachijski typ II | 4 kg (49%)     | 79 %  | 22   |
| Adjunct | Płatki owsiane              | 0.7 kg (8.6%)  | 60 %  | 3    |
| Grain   | Strzegom Karmel 600         | 0.8 kg (9.8%)  | 68 %  | 601  |
| Grain   | Strzegom Czekoladowy jasny  | 0.13 kg (1.6%) | 68 %  | 400  |
| Grain   | Strzegom Czekoladowy ciemny | 0.13 kg (1.6%) | 68 %  | 1000 |
| Sugar   | Cukier                      | 0.2 kg (2.5%)  | --- % | ---  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Oktawia    | 20 g   | 60 min | 9 %        |
| Boil    | Marynka PH | 20 g   | 10 min | 7.7 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 34.5 g | Fermentis  |

### Extras

| Type   | Name                                | Amount | Use for   | Time      |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | Jack Daniels cubes(kostki z beczki) | 50 g   | Secondary | 14 day(s) |