

Porter Bałtycki #22

- Gravity **21.6 BLG**
- ABV ---
- IBU **48**
- SRM **33.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **70 C**, Time **90 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **0 min** at **65C**
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (37.8%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (28.4%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 2 kg (18.9%) | 79 % | 6 |
| Grain | Caraaroma | 0.6 kg (5.7%) | 78 % | 400 |
| Grain | strzegom melanolidynowy | 0.2 kg (1.9%) | 78 % | 10 |
| Grain | Carafa I Special | 0.25 kg (2.4%) | 70 % | 812 |
| Grain | Castle Cafe | 0.27 kg (2.6%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 600 | 0.25 kg (2.4%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------------|-------------|---------------|-------------------|
| WLP810 - San Francisco Lager Yeast | Lager | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Flavor | Śliwka wędzona | 350 g | Boil | 15 min |