

# Porter Bałtycki 22BLG

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **35**
- SRM **19.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (31.7%)	81 %	4
Grain	Monachijski	3.7 kg (60.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	30
Grain	Karmelowy ciemny	0.15 kg (2.4%)	75 %	59
Grain	Barwiący	0.15 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	24 g	---