

# Porter Bałtycki

- Gravity **24.4 BLG**
- ABV ---
- IBU **58**
- SRM **57.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (61.3%)	79 %	16
Grain	Castle Cafe	1 kg (12.3%)	75.5 %	480
Grain	Biscuit Malt	1 kg (12.3%)	79 %	45
Grain	Special B Malt	1 kg (12.3%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.2%)	68 %	1200
Grain	Carafa II	0.05 kg (0.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	50 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile