

Porter Bałtycki

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **31**
- SRM **47.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18 liter(s)**
- Boil time **150 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **64.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (31.3%)	80.5 %	2
Grain	Strzegom Monachijski typ I	3 kg (31.3%)	79 %	16
Grain	Strzegom Karmel 150	2 kg (20.8%)	75 %	150
Grain	Strzegom Wiedeński	1 kg (10.4%)	79 %	10
Grain	Carafa	0.2 kg (2.1%)	70 %	664
Grain	Strzegom Barwiący	0.4 kg (4.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	20 min