

Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **70**
- SRM **44.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **62.1C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (44.9%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (22.5%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (16.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.6%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.6%)	68 %	1200
Grain	Carafa	0.2 kg (2.2%)	70 %	664
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	65 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre