

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **30**
- SRM **33.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **330 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **330 min** at **100C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Monachijski | 3 kg (27.2%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (27.2%) | 79 % | 10 |
| Grain | Pilzneński | 2 kg (18.1%) | 81 % | 4 |
| Grain | Caraaroma | 0.3 kg (2.7%) | 78 % | 300 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (2.7%) | 73 % | 120 |
| Grain | Special B Malt | 0.38 kg (3.4%) | 65.2 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (3.6%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (3.6%) | 75 % | 2 |
| Grain | Płatki pszeniczne | 0.4 kg (3.6%) | 85 % | 3 |
| Grain | Carafa II | 0.35 kg (3.2%) | 70 % | 1100 |
| Sugar | Brown Sugar, Dark | 0.5 kg (4.5%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------------|---------------|-------------|-------------------|
| Boil | Marynka | 50 g | 40 min | 7.4 % |
| Boil | Challenger | 10 g | 40 min | 12.9 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |