

# Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **26**
- SRM **46.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **36.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (31.3%)	79 %	10
Grain	słód monachijski	2 kg (20.8%)	79 %	14
Grain	słód pilzneński	1 kg (10.4%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.2%)	75 %	30
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (5.2%)	85 %	3
Grain	Jęczmień niesłodowany	0.5 kg (5.2%)	75 %	2
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.2 kg (12.5%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	30 min	4 %

Boil	Marynka	30 g	60 min	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis