

# porter bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **40**
- SRM **49.5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	7 kg (69.3%)	80 %	25
Grain	Caraaroma	1 kg (9.9%)	78 %	400
Grain	Weyermann Caramunich 3	1 kg (9.9%)	76 %	150
Grain	Fawcett - Chocolate	0.2 kg (2%)	71 %	1150
Grain	Fawcett - Pale Chocolate	0.4 kg (4%)	71 %	600
Grain	Płatki owsiane	0.25 kg (2.5%)	85 %	3
Grain	płatki jęczemienne	0.25 kg (2.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	---