

# porter bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **30.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (33.7%)	80 %	5
Grain	Pilzneński	3 kg (33.7%)	81 %	4
Grain	Monachijski	1 kg (11.2%)	80 %	13
Grain	Weyermann Caramunich 3	0.5 kg (5.6%)	76 %	150
Grain	Strzegom Czekoladowy jasny	0.7 kg (7.9%)	68 %	400
Grain	Caraaroma	0.3 kg (3.4%)	78 %	350
Grain	Weyermann - Carafa I	0.1 kg (1.1%)	70 %	900
Sugar	cukier	0.3 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	52 g	40 min	7.4 %
Boil	lubelski	40 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre