

Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **17**
- SRM **31.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (36.5%) | 79 % | 10 |
| Grain | Monachijski | 5 kg (36.5%) | 80 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (7.3%) | 80 % | 20 |
| Grain | Strzegom Pilzneński | 1 kg (7.3%) | 80 % | 4 |
| Grain | Caraaroma | 0.5 kg (3.6%) | 78 % | 400 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (2.2%) | 71 % | 300 |
| Grain | Fawcett - Chocolate | 0.3 kg (2.2%) | 71 % | 1150 |
| Grain | Biscuit Malt | 0.5 kg (3.6%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.1 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |