

# Porter Bałtycki II

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **33**
- SRM **35.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **48.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	6.5 kg (60.5%)	80.5 %	16
Grain	Strzegom Wiedeński	1.8 kg (16.7%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (9.3%)	79 %	22
Grain	Caramunich® typ I	1 kg (9.3%)	73 %	80
Grain	Weyermann - Carafa III Special	0.45 kg (4.2%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile