

Porter bałtycki II

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **27.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **26 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Monachijski | 4 kg (47.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3.5 kg (41.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.5%) | 75 % | 150 |
| Grain | Carafa III | 0.2 kg (2.4%) | 70 % | 1034 |
| Grain | Carafa | 0.2 kg (2.4%) | 70 % | 664 |
| Grain | Caraaroma | 0.3 kg (3.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |
| Boil | Hersbrucker | 20 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 600 ml | Fermentum Mobile |