

# PORTER BAŁTYCKI III

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **40**
- SRM **32.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.2 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 **23.9 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	4 kg (47.1%)	79 %	10
Liquid Extract	Miód Gryczany	1.25 kg (14.7%)	70 %	40
Grain	Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Monachijski typ II	1 kg (11.8%)	79 %	22
Grain	Diastatyczny	0.5 kg (5.9%)	80 %	4
Grain	Special W	0.5 kg (5.9%)	68 %	350
Grain	Carafa Special II	0.25 kg (2.9%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.3 %
Boil	Lubelski	50 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min