

# PORTER BAŁTYCKI IV

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **32.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	4 kg (46%)	79 %	10
Liquid Extract	WES jasny	1.7 kg (19.5%)	80 %	6
Grain	Monachijski typ II	2 kg (23%)	79 %	22
Grain	Special B	0.5 kg (5.7%)	65.2 %	290
Grain	Carafa Special I	0.5 kg (5.7%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Lubelski	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham	Ale	Dry	22 g	LalBrew