

# Porter Bałtycki Kazik

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **39**
- SRM **41.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	2.5 kg (28.7%)	80.5 %	2
Grain	Monachijski IREKS	4 kg (46%)	79 %	20
Grain	Karmelowy Heban 400 EBC IREKS	0.2 kg (2.3%)	70 %	400
Grain	Aroma IREKS	0.5 kg (5.7%)	70 %	250
Grain	Płatki pszeniczne	1 kg (11.5%)	80 %	3
Grain	Palony IREKS	0.3 kg (3.4%)	70 %	1400
Po scukrzeniu				
Grain	Pszeniczny czarny Ireks	0.2 kg (2.3%)	75 %	1700
Po scukrzeniu				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12.5 %
Boil	Lublin (Lubelski)	45 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	500 ml	Fermentis