

# Porter Bałtycki Test

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **35.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (38.9%)	79 %	10
Grain	Strzegom Monachijski typ I	5 kg (48.6%)	79 %	22
Grain	Strzegom Karmel 50	0.22 kg (2.1%)	68 %	50
Grain	Strzegom Karmel 400	0.17 kg (1.7%)	68 %	400
Grain	Strzegom Karmel 600	0.3 kg (2.9%)	68 %	600
Grain	Strzegom Czekoladowy ciemny 800	0.5 kg (4.9%)	68 %	800
Grain	Strzegom barwiący 1200	0.1 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Other	Czekoladowy 800 ebc	0.5 g	Mash	20 min