

# Porter Bałtycki v3

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **34**
- SRM **24**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3 kg (52.6%)	78 %	8
Grain	Weyermann - Light Munich Malt	2 kg (35.1%)	82 %	14
Grain	Special B Malt	0.2 kg (3.5%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.2 kg (3.5%)	76 %	150
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.5%)	81 %	53
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.8%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Kwas mlekowy	7 g	Mash	60 min