

# Porter znad Bałtyku

- Gravity **18.2 BLG**
- ABV ---
- IBU **33**
- SRM **47.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **15 min** at **73C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński  | 3.8 kg (47.5%) | 79 %  | 10  |
| Grain | Monachijski         | 3 kg (37.5%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.35 kg (4.4%) | 75 %  | 150 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%)    | 68 %  | 601 |
| Grain | Czekoladowy         | 0.45 kg (5.6%) | 60 %  | 788 |

## Hops

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

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 23 g   | Fermentis Division of S.I.Lesaffre |

## Notes

- czekoladowy na ostatek 15 minut warzenia w 73 stopniach  
*Jan 21, 2017, 6:55 PM*