

# Puszczyk - Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **37**
- SRM **37.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (49.2%)	81 %	8
Grain	Weyermann - Light Munich Malt	2 kg (32.8%)	82 %	14
Grain	Caramunich® typ I	0.4 kg (6.6%)	73 %	80
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.3%)	81 %	53
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.3%)	74 %	788
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Magnat	15 g	20 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager W 34/70	Lager	Dry	23 g	Fermentis
------------------	-------	-----	------	-----------