

#032 Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **35.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **110 min**
- Evaporation rate **16 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4.3 kg (43%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (30%) | 79 % | 15 |
| Grain | Strzegom Monachijski typ II | 1.3 kg (13%) | 79 % | 22 |
| Grain | Special B Castle | 0.45 kg (4.5%) | 70 % | 350 |
| Grain | Caraaroma | 0.25 kg (2.5%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.3 kg (3%) | 70 % | 1100 |
| Grain | Płatki owsiane | 0.4 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 9.4 % |
| Boil | Challenger | 40 g | 20 min | 7.6 % |

Yeasts

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

| | | | | |
|------------------------|-------|--------|---------|------------------|
| fm701 jazda bockiem | Lager | Liquid | 3500 ml | fermentum mobile |
|------------------------|-------|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |