

## #38 Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **30.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	0.9 kg (12.1%)	80 %	3
Grain	Słodownia Strzegom - wiedeński	2.6 kg (34.9%)	79 %	7
Grain	Słodownia Strzegom - karmelowy 600	0.5 kg (6.7%)	69 %	600
Grain	Słodownia Strzegom - karmelowy 150	0.5 kg (6.7%)	76 %	150
Grain	Słodownia Strzegom - monachijski I	2.45 kg (32.9%)	79 %	12
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.4%)	81 %	53
Grain	Słodownia Strzegom - czekoladowy 400	0.25 kg (3.4%)	70 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lublin (Lubelski)	30 g	30 min	4.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM30 - Bohemska rapsodia	Lager	Culture	200 g	Fermentum Mobile