

## #7 Porter Bałtycki

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **16**
- SRM **18.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.7 kg (45.8%)	80 %	16
Grain	Pilzneński	2.5 kg (42.4%)	81 %	4
Grain	Strzegom Karmel 150	0.35 kg (5.9%)	75 %	150
Grain	Strzegom Karmel 30	0.25 kg (4.2%)	75 %	30
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	50 min	5.5 %
Boil	Tradition	20 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis