

# Baltic Porter

---

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **37**
- SRM **36.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (50%)	79 %	10
Grain	Biscuit Malt	1.5 kg (12.5%)	79 %	45
Grain	Płatki owsiane	1.5 kg (12.5%)	85 %	3
Grain	Special B Malt	1.5 kg (12.5%)	65.2 %	315
Grain	Strzegom Karmel 30	1 kg (8.3%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Barbe Rouge	40 g	60 min	6.6 %
Aroma (end of boil)	Bullion	20 g	10 min	7.75 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Zrębki z beczki po koniaku	20 g	Secondary	60 day(s)