

Porter Bałtycki #1

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **23**
- SRM **23.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 10 kg (69.4%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1.25 kg (8.7%) | 80 % | 6.5 |
| Grain | Strzegom Bursztynowy | 1 kg (6.9%) | 70 % | 49 |
| Grain | Brown Malt (British Chocolate) | 1 kg (6.9%) | 70 % | 150 |
| Grain | Strzegom Karmel 300 | 0.7 kg (4.9%) | 70 % | 299 |
| Grain | Strzegom Karmel 30 | 0.2 kg (1.4%) | 75 % | 30 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.06 kg (0.4%) | 73 % | 1001 |
| Grain | Strzegom Barwiący | 0.2 kg (1.4%) | 68 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 11 g | 60 min | 13 % |
| Boil | Premiant | 40 g | 45 min | 9 % |

| | | | | |
|---------------------|--------------------|------|--------|-----|
| Boil | East Kent Goldings | 15 g | 15 min | 6 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |