

## Porter Bałtycki #10

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **42**
- SRM **19.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **1.87 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking - monachijski        | 5 kg (64.5%)   | 78 %  | 13   |
| Grain | Viking - pilzneński         | 2 kg (25.8%)   | 82 %  | 4    |
| Grain | Strzegom - Karmelowy Jasny  | 0.55 kg (7.1%) | 75 %  | 30   |
| Grain | Strzegom - karmelowy ciemny | 0.1 kg (1.3%)  | 68 %  | 700  |
| Grain | Strzegom - barwiący         | 0.1 kg (1.3%)  | 68 %  | 1300 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |     |      |        |
|--------|---------|-----|------|--------|
| Fining | Karagen | 5 g | Boil | 15 min |
|--------|---------|-----|------|--------|

## Notes

- Bardzo dobre!  
*Aug 30, 2021, 8:29 PM*