

# Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **23.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **65 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński           | 2 kg (47.6%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II   | 1 kg (23.8%)  | 79 %  | 22  |
| Grain | Carahell                      | 0.3 kg (7.1%) | 77 %  | 26  |
| Grain | Special B Castle              | 0.3 kg (7.1%) | 70 %  | 350 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.8%) | 79 %  | 130 |
| Grain | Karmelowy żytni Strzegom      | 0.2 kg (4.8%) | 75 %  | 150 |
| Grain | Płatki owsiane                | 0.2 kg (4.8%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 15 g   | 60 min | 11.2 %     |
| Boil    | Oktawia | 15 g   | 3 min  | 7.1 %      |

## Notes

- Gotowanie 90min.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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