

# Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **20**
- SRM **37**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

| Type           | Name                         | Amount        | Yield | EBC |
|----------------|------------------------------|---------------|-------|-----|
| Grain          | Monachijski                  | 3 kg (31.6%)  | 80 %  | 16  |
| Grain          | Strzegom Wiedeński           | 4 kg (42.1%)  | 79 %  | 10  |
| Grain          | Weyermann Caramunich 3       | 1 kg (10.5%)  | 76 %  | 150 |
| Grain          | Barwiący viking malt         | 0.5 kg (5.3%) | 55 %  | 985 |
| Liquid Extract | ekstrakt słodowy bursztynowy | 1 kg (10.5%)  | 80 %  | 15  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 90 min | 8.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 20 ml  | ---        |

## Notes

- Fermentacja burzliwa 10 dni.

Fermentacja cicha 30 dni

Temperatura 8-12°C  
*Jul 12, 2020, 6:43 PM*