

# Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **39.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński         | 2 kg (17.4%)  | 79 %  | 10  |
| Grain | Strzegom Pilzneński        | 4 kg (34.8%)  | 80 %  | 4   |
| Grain | Strzegom Karmel 600        | 1 kg (8.7%)   | 68 %  | 601 |
| Grain | Strzegom Monachijski typ I | 3 kg (26.1%)  | 79 %  | 16  |
| Grain | Płatki owsiane             | 1 kg (8.7%)   | 40 %  | 3   |
| Grain | Carafa                     | 0.5 kg (4.3%) | 70 %  | 664 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 85 min | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 30 min | 4 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 600 ml | Fermentis  |