

# Porter Bałtycki

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **30**
- SRM **33.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **69 C**, Time **120 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	2 kg (39.2%)	79 %	10
Grain	Monachijski typ II	2 kg (39.2%)	79 %	22
Grain	Castle Cara Ruby	0.5 kg (9.8%)	78 %	45
Grain	Special B	0.5 kg (9.8%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.1 kg (2%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %