

# Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **28.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (58.3%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (29.1%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (1.9%)	73 %	120
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	350 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki wędzone	120 g	Secondary	5 day(s)

Nie wiem ile i jak długo, zadane do połowy piwa.