

# Porter Bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **25.6**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **61.2 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **45.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7.6 kg (49.7%)	79 %	10
Grain	Monachijski	6 kg (39.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.8 kg (5.2%)	75 %	30
Grain	Czekoladowy	0.9 kg (5.9%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	20 min	4 %
Boil	Marynka	70 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	40 g	Mangrove Jack's

## Notes

- Wysładzać 20 L wody w temp. 78c  
*Jul 21, 2022, 10:38 AM*