

# Porter bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **35**
- SRM **35.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **50 min** at **72C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (11.6%)	81 %	4
Grain	Monachijski	3 kg (34.7%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (34.7%)	79 %	10
Grain	Caramunich® typ I	0.75 kg (8.7%)	73 %	80
Grain	Caraaroma	0.5 kg (5.8%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.3%)	73 %	1001
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.3%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	34 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis