

Porter bałtycki

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **34**
- SRM **27.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (39.5%)	80 %	4
Grain	Strzegom Monachijski typ II	3.25 kg (32.9%)	79 %	22
Grain	Strzegom Wiedeński	1.04 kg (10.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.39 kg (3.9%)	75 %	30
Grain	Strzegom Karmel 150	0.39 kg (3.9%)	75 %	150
Grain	Strzegom Barwiący	0.2 kg (2%)	68 %	1200
Grain	Strzegom Czekoladowy 1200	0.2 kg (2%)	68 %	1200
Grain	Płatki owsiane	0.52 kg (5.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	30 min	6.7 %
Boil	Sybilla	65 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	65 ml	Fermentis