

## Porter Bałtycki #2

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **36.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (50.4%)	79 %	10
Grain	Monachijski	3 kg (30.2%)	80 %	16
Sugar	Molasses	0.68 kg (6.8%)	78.3 %	158
Grain	Weyermann Caramunich 3	0.5 kg (5%)	76 %	150
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.25 kg (2.5%)	70 %	690
Grain	Czekoladowy	0.25 kg (2.5%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	300 ml	Fermentis