

## PORTER BAŁTYCKI 2

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **41**
- SRM **49.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **35.1 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **25.4 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Wiedeński              | 4 kg (41%)     | 79 %  | 10   |
| Grain | Weyermann - Monachijski I          | 3 kg (30.8%)   | 80 %  | 16   |
| Grain | Castlemalting - Special B          | 1 kg (10.3%)   | 77 %  | 350  |
| Grain | Płatki owsiane                     | 0.5 kg (5.1%)  | 70 %  | 3    |
| Grain | Fawcett - Pale Chocolate           | 0.5 kg (5.1%)  | 71 %  | 600  |
| Grain | Weyermann - czekoladowy pszeniczny | 0.5 kg (5.1%)  | 65 %  | 1000 |
| Grain | Weyermann - Caraaroma              | 0.25 kg (2.6%) | 74 %  | 400  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 35 g   | 60 min | 12.8 %     |
| Boil    | Perle   | 25 g   | 20 min | 5.5 %      |

|      |       |      |       |       |
|------|-------|------|-------|-------|
| Boil | Perle | 25 g | 7 min | 5.5 % |
|------|-------|------|-------|-------|

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 350 ml | Fermentum Mobile |

### Extras

| Type        | Name                | Amount | Use for | Time   |
|-------------|---------------------|--------|---------|--------|
| Water Agent | węglan wapnia kreda | 5 g    | Mash    | 60 min |
| Water Agent | chlorek wapnia 99%  | 5 g    | Boil    | 60 min |
| Flavor      | śliwki suszone      | 500 g  | Boil    | 10 min |
| Fining      | whirlfloc tabletki  | 1.2 g  | Boil    | 7 min  |