

Porter Bałtycki#3

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **24.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Best Vienna | 2.8 kg (68.3%) | 80.5 % | 9 |
| Grain | BESTMALZ - Best Pilsen | 0.75 kg (18.3%) | 80.5 % | 4 |
| Grain | Caraaroma Karmelowy | 0.2 kg (4.9%) | 78 % | 350 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.4%) | 68 % | 1200 |
| Grain | viking owsiany | 0.25 kg (6.1%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Sybilla | 50 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |
| Saflager S-189 | Lager | Dry | 11.5 g | Fermentis |