

PORTER BAŁTYCKI

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **41**
- SRM **42.9**
- 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 **2.8 liter(s) / kg**
- Mash size **25.9 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 **25.9 liter(s)** of strike water to **57.7C**
- 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 **13.8 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 (43.2%) | 79 % | 10 |
| Grain | Weyermann - Monachijski I | 3 kg (32.4%) | 80 % | 16 |
| Grain | Castlemalting - Special B | 1 kg (10.8%) | 77 % | 350 |
| Grain | Weyermann - Caraaroma | 0.25 kg (2.7%) | 74 % | 400 |
| Grain | Fawcett - Chocolate | 0.5 kg (5.4%) | 71 % | 1100 |
| Grain | Płatki owsiane | 0.5 kg (5.4%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.3 % |
| Boil | Lubelski | 25 g | 20 min | 5.3 % |
| Boil | Lubelski | 25 g | 7 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 350 ml | Fermentis |

Extras

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