

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