

# Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **36.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 4 kg (51%)     | 81 %  | 5    |
| Grain | Viking Munich Malt       | 2.5 kg (31.8%) | 78 %  | 18   |
| Grain | Viking Wheat Malt        | 0.5 kg (6.4%)  | 83 %  | 5    |
| Grain | Jęczmień palony          | 0.2 kg (2.5%)  | 55 %  | 1100 |
| Grain | Caraaroma                | 0.3 kg (3.8%)  | 78 %  | 400  |
| Grain | Fawcett - Chocolate      | 0.15 kg (1.9%) | 71 %  | 1000 |
| Grain | Strzegom Karmel 600      | 0.2 kg (2.5%)  | 68 %  | 601  |

## Hops

| Use for    | Name                  | Amount | Time   | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Iunga                 | 18 g   | 90 min | 12 %       |
| Boil       | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |