

# Porter bałtycki

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- Gravity **21.8 BLG**
- ABV ---
- IBU **32**
- SRM **31.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (41.8%)	80 %	4
Grain	Strzegom Wiedeński	3.3 kg (41.8%)	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg (6.3%)	75 %	5
Grain	Briess - Caracrysal Wheat Malt	0.2 kg (2.5%)	78 %	160
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Sybilla	35 g	20 min	6 %