

# Porter Bałtycki 54

- Gravity **24 BLG**
- ABV **11 %**
- IBU **57**
- SRM **28.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	4 kg (35.7%)	78 %	18
Grain	Briess - Vienna Malt	4 kg (35.7%)	77.5 %	7
Grain	Briess - Munich Malt 20L	1 kg (8.9%)	74 %	39
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315
Grain	Karmelowy Jasny 30EBC	1 kg (8.9%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.2 kg (1.8%)	68 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (0.9%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.1 kg (0.9%)	68 %	1200
Grain	Strzegom Karmel 300	0.3 kg (2.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	8.3 %
Boil	Magnum	20 g	60 min	10.6 %
Boil	Lublin (Lubelski)	50 g	15 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile