

Porter Bałtycki 70

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **27.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **49.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **41.5 liter(s)**
- Total mash volume **58.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **41.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński Malteurop | 9 kg (54.2%) | 81 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (6%) | 68 % | 400 |
| Grain | Słód pszeniczny | 1 kg (6%) | 82 % | 5 |
| Grain | Strzegom pszenica prażona | 0.4 kg (2.4%) | 70 % | 1000 |
| Grain | Strzegom Monachijski typ II | 4.5 kg (27.1%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.7 kg (4.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 115 g | 60 min | 6.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry | 26.29 g | Fermentis |