

Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **26**
- SRM **46.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (31.3%) | 79 % | 10 |
| Grain | słód monachijski | 2 kg (20.8%) | 79 % | 14 |
| Grain | słód pilzneński | 1 kg (10.4%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (5.2%) | 75 % | 30 |
| Grain | Caraaroma | 0.5 kg (5.2%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2.1%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (2.1%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.5 kg (5.2%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.5 kg (5.2%) | 75 % | 2 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.2 kg (12.5%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 30 min | 4 % |

| | | | | |
|------|---------|------|--------|------|
| Boil | Marynka | 30 g | 60 min | 10 % |
|------|---------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |