

# .PORTER BALTYCKI

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- Gravity **21.8 BLG**
- ABV ---
- IBU **28**
- SRM **43.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (46%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (13.8%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11.5%)	79 %	22
Grain	Strzegom Karmel 150	1 kg (11.5%)	75 %	150
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Carafa III	0.2 kg (2.3%)	70 %	1034
Grain	Barley, Flaked	0.8 kg (9.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska Dolina	Lager	Liquid	150 ml	Fermentum Mobile