

# Porter baltycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **28**
- SRM **25.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (60.6%)	79 %	6
Grain	Weyermann - Dehusked Carafa	0.1 kg (1.5%)	70 %	800
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.5%)	73 %	120
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3
Grain	Weyermann - Chocolate Wheat	0.2 kg (3%)	74 %	788
Grain	Wheat, Flaked	0.5 kg (7.6%)	77 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.2%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	15 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis