

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **17**
- SRM **31.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (36.5%)	79 %	10
Grain	Monachijski	5 kg (36.5%)	80 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (7.3%)	80 %	20
Grain	Strzegom Pilzneński	1 kg (7.3%)	80 %	4
Grain	Caraaroma	0.5 kg (3.6%)	78 %	400
Grain	Fawcett - Dark Crystal	0.3 kg (2.2%)	71 %	300
Grain	Fawcett - Chocolate	0.3 kg (2.2%)	71 %	1150
Grain	Biscuit Malt	0.5 kg (3.6%)	79 %	45
Grain	Jęczmień palony	0.1 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	300 ml	Fermentis