

Porter Bałtycki HB 20,BLG

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **39**
- SRM **29.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (38.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (32.1%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.8%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.4%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 1 min | 4 % |

Yeasts

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