

# PORTER BAŁTYCKI III

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **36**
- SRM **37.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (32.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (14%)	79 %	16
Grain	Strzegom Pilzneński	3 kg (27.9%)	80 %	4
Grain	Strzegom Karmel 600	0.2 kg (1.9%)	68 %	601
Grain	Biscuit Malt	0.25 kg (2.3%)	79 %	50
Liquid Extract	ekstrakt słodowy ciemny WES	1.2 kg (11.2%)	90 %	621
Grain	Płatki owsiane	0.8 kg (7.4%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	600 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min

### Notes

- płynny na 10 min gotowania  
*Dec 28, 2020, 10:25 PM*