

# Porter Bałtycki lekki z koncowek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **32.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **25 min**
- Temp **73.1 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **73C**
- Keep mash **20 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (15%)	79 %	10
Grain	Strzegom Monachijski typ I	4 kg (60.2%)	79 %	22
Grain	Strzegom Karmel 50	0.5 kg (7.5%)	68 %	50
Grain	Strzegom Karmel 150	0.5 kg (7.5%)	68 %	150
Grain	Strzegom Czekoladowy ciemny 800	0.5 kg (7.5%)	68 %	800
Grain	Strzegom barwiący 1200	0.15 kg (2.3%)	68 %	1200

## Hops

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