

# Porter Bałtycki na drożdżach górnych

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **78**
- SRM **26.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (52.9%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (26.4%)	79 %	16
Grain	Strzegom Karmel 600	0.5 kg (4.4%)	68 %	601
Grain	Strzegom Karmel 30	0.5 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (2.2%)	75 %	150
Sugar	Cukier	1 kg (8.8%)	100 %	0
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis