

# Porter bałtycki NT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **28.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt      | 3 kg (47.6%)  | 85 %  | 7    |
| Grain | Strzegom Wiedeński             | 1 kg (15.9%)  | 79 %  | 10   |
| Grain | Karmelowy Jasny 30EBC          | 1 kg (15.9%)  | 75 %  | 30   |
| Grain | Karmelowy Pszenciczny Strzegom | 1 kg (15.9%)  | 79 %  | 130  |
| Grain | Strzegom Czekoladowy ciemny    | 0.2 kg (3.2%) | 68 %  | 1200 |
| Grain | Jęczmień palony                | 0.1 kg (1.6%) | 55 %  | 985  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name                 | Type  | Form | Amount | Laboratory |
|----------------------|-------|------|--------|------------|
| safalger 34/70 x2szt | Lager | Dry  | 22 g   | ---        |

## Notes

- Słody jasne wrzucamy do 18l wody o temp. 68°C, słody ciemne na ostatnie 15 minut.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Zacieranie jednotemperaturowe 69°C - 70 min.  
Gotowanie 90 min.  
Fermentacja burzliwa 2 tyg,  
Fermentacja cicha 2tyg.  
Woda do wysładzania 18l -78°C.  
*Jan 22, 2019, 12:52 PM*