

# Porter Bałtycki Trzy Baryłki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **35**
- SRM **32.7**
- 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 **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **44.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **-3.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (57.1%)	79 %	22
Grain	Pilzneński	2.5 kg (28.6%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.7%)	73 %	120
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	30 min	3 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.5 %