

# Porter Bałtycki v.2.1

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **35.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **-4.8 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (50%)	82 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (31.3%)	79 %	22
Grain	Briess - 2 Row Carapils Malt	0.5 kg (6.3%)	75 %	3
Grain	Płatki owsiane	0.4 kg (5%)	70 %	3
Grain	Pszeniczny	0.5 kg (2.5%)	85 %	4
Grain	Czekoladowy	0.2 kg (2.5%)	55 %	800
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	palone ziarno pszenicy	0.1 kg (1.3%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	7 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe moczone w miodzie pitnym	20 g	Secondary	30 day(s)