

# Porter Bałtycki v4

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **29**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2.5 kg (46.7%)	78 %	8
Grain	Weyermann - Light Munich Malt	2 kg (37.4%)	82 %	14
Grain	Weyermann Caramunich 3	0.3 kg (5.6%)	76 %	150
Grain	Special B Malt	0.2 kg (3.7%)	65.2 %	315
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.7%)	81 %	53
Grain	Chocolate Malt (UK)	0.15 kg (2.8%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Slant	300 ml	Wyeast Labs

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Kwas mlekowy	7 g	Mash	60 min