

## porter baltyk #82

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **24**
- SRM **26.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (37.4%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (18.7%)	81 %	4
Grain	viking diastatyczny	0.5 kg (9.3%)	85 %	5
Grain	Strzegom Wiedeński	0.3 kg (5.6%)	79 %	10
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.9%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.2 kg (3.7%)	71 %	600
Grain	Płatki owsiane	0.15 kg (2.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	150 ml	---