PORTER BAŁTYCKI 4

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **32**
- SRM **42.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	4 kg *(42.1%)*	79 %	10
Grain	Weyermann - Monachijski I	3.5 kg *(36.8%)*	80 %	16
Grain	Castlemalting - Special B	0.5 kg *(5.3%)*	77 %	350
Grain	Weyermann - Caraaroma	0.5 kg *(5.3%)*	74 %	400
Grain	Weyermann - czekoladowy pszeniczny	0.5 kg *(5.3%)*	65 %	1000
Grain	Płatki owsiane	0.5 kg *(5.3%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (Polish Hops)	55 g	60 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Saflager W 34/70	Lager	Slant	500 ml	---
FERMENTACJA W 17- 18°C-OD POCZĄTKU DOBICIE DO 10 PSI SAMO DO 15 PSI.				

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone	500 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min
Flavor	Prażone ziarna kakaowca	250 g	Secondary	7 day(s)

Notes

- Woda RO modyfikowana do wartości w PPM
  Ca-80
  Mg-8
  Na-65
  Cl-130
  S04-55
  HCO3-170
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