

Porter bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **25**
- SRM **28.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Monachijski | 2.5 kg (34%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (27.2%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (6.8%) | 78 % | 400 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.7%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.6%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (10.9%) | 60 % | 3 |
| Grain | Carafa III | 0.1 kg (1.4%) | 70 % | 1034 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |