

## #34 Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **39**
- SRM **33.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (61.7%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (24.7%)	79 %	10
Grain	Caraaroma	0.3 kg (3.7%)	78 %	400
Grain	Caramel Aromatic	0.25 kg (3.1%)	75 %	180
Grain	Carafa II spec	0.25 kg (3.1%)	70 %	812
Grain	Caramel/Crystal Malt - 160	0.2 kg (2.5%)	72 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.2%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 24	35 g	60 min	11 %
Boil	Sybilla	20 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Other	Suska sechlońska	150 g	Primary	90 day(s)
Dodane do 10 litrów na leżak, do tego 350g ekstraktu płynnego zagotowanego (podbicie ekstraktu do 24), reszta butelkowana normalnie.				