

#66 Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **22**
- SRM **36.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.7 liter(s)**
- Total mash volume **41 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **30.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **0 min** at **70C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ I | 3 kg (29.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2.5 kg (24.4%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 2 kg (19.5%) | 80 % | 4 |
| Grain | Viking Wędzony torfem | 1 kg (9.8%) | 81 % | 7 |
| Grain | Caramunich® typ I | 0.75 kg (7.3%) | 73 % | 80 |
| Grain | Caraaroma | 0.5 kg (4.9%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2%) | 73 % | 1001 |
| Grain | Carafa III Special | 0.2 kg (2%) | 70 % | 1034 |
| Grain | Acid Malt (zakwaszający) | 0.1 kg (1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

| | | | | |
|------|-------------------|------|-------|-----|
| Boil | Lublin (Lubelski) | 20 g | 0 min | 4 % |
|------|-------------------|------|-------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|--------|
| Spice | śliwka suszona | 400 g | Boil | 15 min |
| Fining | whirlfloc | 1 g | Boil | 10 min |
| Other | Witamina A | 4 g | Bottling | --- |