

## #66 Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **33**
- SRM **38.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type           | Name                          | Amount          | Yield  | EBC  |
|----------------|-------------------------------|-----------------|--------|------|
| Grain          | BESTMALZ - Best Minich        | 7 kg (78.1%)    | 80.5 % | 16   |
| Grain          | Pilzneński                    | 0.5 kg (5.6%)   | 80 %   | 4    |
| Grain          | Caramel/Crystal Malt - 150    | 0.25 kg (2.8%)  | 72 %   | 150  |
| Grain          | Caraaroma                     | 0.55 kg (6.1%)  | 78 %   | 400  |
| Grain          | Carafa II spec                | 0.25 kg (2.8%)  | 70 %   | 1150 |
| Grain          | Płatki owsiane                | 0.2 kg (2.2%)   | 85 %   | 3    |
| Sugar          | Corn Sugar (Dextrose)         | 0.2 kg (2.2%)   | 100 %  | 0    |
| Liquid Extract | ekstrakt słodowy barwiący wos | 0.015 kg (0.2%) | 90 %   | 9000 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 30 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |

## Yeasts

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