

# Balter Portycki (Porter Bałtycki 21 BLG PREMIUM Homebrewing.pl)

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **43**
- SRM **33**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

| Type  | Name                                         | Amount         | Yield  | EBC  |
|-------|----------------------------------------------|----------------|--------|------|
| Grain | Weyermann - Vienna Malt                      | 3 kg (33.7%)   | 81 %   | 8    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (11.2%)   | 80 %   | 20   |
| Grain | Monachijski typ I<br>12-17 EBC<br>Weyermann  | 2.5 kg (28.1%) | 78 %   | 14.5 |
| Grain | Caramunich® typ I                            | 0.7 kg (7.9%)  | 73 %   | 80   |
| Grain | Carahell                                     | 0.5 kg (5.6%)  | 77 %   | 26   |
| Grain | Weyermann - Carafa I                         | 0.3 kg (3.4%)  | 70 %   | 690  |
| Grain | Crystal II 200                               | 0.2 kg (2.2%)  | 71 %   | 200  |
| Grain | Special B<br>Castlemalting                   | 0.2 kg (2.2%)  | 77 %   | 300  |
| Sugar | Candi Sugar, Clear                           | 0.5 kg (5.6%)  | 78.3 % | 2    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 70 min | 10 %       |

|                     |                   |      |        |     |
|---------------------|-------------------|------|--------|-----|
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 20 min | 4 % |
|---------------------|-------------------|------|--------|-----|

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- Carafę I dodać przed wygrzewem do 76 stopni.  
*Aug 22, 2017, 4:09 PM*