

# Porter Bałtycki 1.0

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **33**
- SRM **27.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37 liter(s)**
- Total mash volume **51.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Lager Malteurop	8 kg (54.1%)	81 %	3
Grain	Strzegom Czekoladowy jasny	1 kg (6.8%)	68 %	400
Grain	Słód pszeniczny	1 kg (6.8%)	82 %	5
Grain	Strzegom pszenica prażona	0.3 kg (2%)	70 %	1000
Grain	Strzegom Monachijski typ II	4 kg (27%)	79 %	22
Grain	Płatki owsiane	0.5 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	60 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis