

# porter bałtycki 1.0

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **39**
- SRM **36.2**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (54.9%)	79 %	10
Grain	Strzegom Pilzneński	3 kg (33%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (5.5%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.3 kg (3.3%)	71 %	600
Grain	Carafa II	0.3 kg (3.3%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	11.2 %
Boil	Premiant	20 g	15 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa W34/70	Lager	Slant	0.5 ml	---