

Porter Bałtycki 1.0

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **36.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Lager Malteurop | 6 kg (54.5%) | 81 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (9.1%) | 68 % | 400 |
| Grain | Słód pszeniczny | 1 kg (9.1%) | 82 % | 5 |
| Grain | Strzegom pszenica prażona | 0.5 kg (4.5%) | 70 % | 1000 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.2%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 50 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 |