

# Porter Bałtycki 1.0

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **35**
- SRM **23**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **1 C**, Time **78 min**

## Mash step by step

- Heat up **36.1 liter(s)** of strike water to **-2.4C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (31%)	80 %	4
Grain	Strzegom Monachijski typ I	8 kg (62%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (3.1%)	75 %	30
Grain	karmelowy	0.3 kg (2.3%)	75 %	600
Grain	Strzegom Czekoladowy 1200	0.2 kg (1.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	110 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	14 g	Fermentis Division of S.I.Lesaffre

## Notes

- Do fermentacji należy użyć 2 paczek drożdży uwodnionych 2 dni wcześniej.  
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