

Porter Bałtycki #1 - Browar na Wyżynie

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **28.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Viking Malt	2.5 kg (43.9%)	79 %	11
Grain	monachijski typ I Viking Malt	1.6 kg (28.1%)	78 %	18
Grain	Château Special B Castle Malting	0.5 kg (8.8%)	77 %	300
Grain	karmelowy 30 - Viking Malt	0.3 kg (5.3%)	75 %	35
Grain	karmelowy 300 - Viking Malt	0.2 kg (3.5%)	70 %	300
Grain	płatki owsiane	0.4 kg (7%)	50 %	3
Grain	czekoladowy jasny Viking Malt	0.2 kg (3.5%)	1 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulata	15 g	60 min	12.5 %
Aroma (end of boil)	Lubelski (PL) - granulata	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	---