

Porter Baltycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **35.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|------|
| Grain | Pale Ale | 4.5 kg (52.9%) | --- % | --- |
| Grain | Münchner Malz I | 2 kg (23.5%) | 78 % | 20 |
| Grain | Caramunich 2 | 1 kg (11.8%) | 73 % | 120 |
| Grain | Caraaroma | 0.5 kg (5.9%) | 78 % | 400 |
| Grain | Carafa II | 0.2 kg (2.4%) | 70 % | 1100 |
| Grain | Pale Chocolate | 0.3 kg (3.5%) | 71 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|-------------|
| gozdawa czech pilsner 18 | Lager | Dry | 22 g | Wyeast Labs |