

# Porter Bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **21.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (32%)	80 %	4
Grain	Monachijski	4.94 kg (60.7%)	80 %	16
Grain	Carahell	0.26 kg (3.3%)	77 %	26
Grain	Strzegom Karmel 300	0.2 kg (2.5%)	70 %	299
Grain	Strzegom Barwiący	0.14 kg (1.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %