

# Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **77**
- SRM **27.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (60.2%)	80 %	15
Grain	Castle Malting - Pilsneński 6-rzędowy	1.5 kg (18.1%)	80 %	5
Grain	Abbey Castle	1.5 kg (18.1%)	80 %	45
Grain	Carafa III	0.3 kg (3.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34 / 70	Lager	Culture	700 g	Safale