

Porter Bałtycki

- Gravity **19.8 BLG**
- ABV ---
- IBU ---
- SRM **35.3**
- 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 **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 4.8 kg (64.9%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (20.3%) | 80 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (5.4%) | 75 % | 150 |
| Grain | Melanoiden Malt | 0.35 kg (4.7%) | 80 % | 39 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Marynka | 30 g | 60 min | 10 % |
| Mash | Lublin (Lubelski) | 30 g | 10 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 30 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|-------|
| Spice | kawa | 50 g | Boil | 1 min |
| Spice | kakao | 100 g | Boil | 1 min |