

# 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