

Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **64**
- SRM **63**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Wiedeński | 3 kg (31.9%) | 79 % | 7 |
| Grain | Viking Monachijski typ I | 2 kg (21.3%) | 79 % | 16 |
| Grain | Viking Monachijski typ II | 1 kg (10.6%) | 79 % | 22 |
| Grain | Viking karmelowy 150 | 0.5 kg (5.3%) | 75 % | 150 |
| Grain | Viking karmelowy 30 | 0.5 kg (5.3%) | 75 % | 30 |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (3.2%) | 67 % | 900 |
| Grain | Weyermann Caraaroma | 0.5 kg (5.3%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 1 kg (10.6%) | 70 % | 837 |
| Grain | Viking Barwiący | 0.1 kg (1.1%) | 65 % | 1400 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |