

# Porter Bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **40.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (29.6%)	81 %	8
Grain	Monachijski	2.5 kg (37%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.4%)	73 %	120
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Weyermann - Carafa II	0.25 kg (3.7%)	70 %	837
Grain	Weyermann Specjal W	0.5 kg (7.4%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	40 min	10 %
Boil	Marynka	10 g	10 min	10 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	300 ml	Fermentis