

## Porter Bałtycki#2

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **34**
- SRM **25.9**
- 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 **80 min**
- Evaporation rate **8 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	2.65 kg (45.3%)	79 %	10
Grain	Viking Munich Malt I	1.95 kg (33.3%)	78 %	13
Grain	Viking Munich Malt II	0.65 kg (11.1%)	78 %	20
Grain	Caraaroma Karmelowy	0.2 kg (3.4%)	78 %	350
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	viking owsiany	0.2 kg (3.4%)	78 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %
Aroma (end of boil)	Perle	30 g	2 min	7 %
Boil	Sybilla	12 g	60 min	7.5 %
Aroma (end of boil)	Sybilla	16 g	2 min	7.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Dry	11.5 g	Fermentis
Saflager S-189	Lager	Dry	11.5 g	Fermentis