

## PORTER BAŁTYCKI 21 blg #3

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **40**
- SRM **43.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (18.5%)	80 %	4
Grain	Strzegom Monachijski typ II	6 kg (55.6%)	79 %	22
Adjunct	Płatki owsiane	0.8 kg (7.4%)	60 %	3
Grain	Strzegom Karmel 600	1 kg (9.3%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.3%)	68 %	1000
Grain	Płatki pszeniczne	0.5 kg (4.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13 %
Boil	Marynka	10 g	15 min	10 %
Boil	Sybilla	30 g	60 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Włansne	Lager	Liquid	300 ml	2 generacja porter
gęstwa po PILS'ie				

## Notes

- zacieranie od 0min - Pilzneński, Monachijski, czekoladowe oraz płatki. Ostatnie 10 min karmelowy  
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