

# PORTER BAŁTYCKI 22 BLG # 103

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **27**
- SRM **39.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (29.4%)	80 %	4
Grain	Monachijski	2 kg (22.7%)	80 %	16
Adjunct	Płatki owsiane	0.8 kg (9.1%)	60 %	3
Grain	Strzegom Karmel 600	0.8 kg (9.1%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.13 kg (1.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.3%)	68 %	1000
Sugar	Cukier	0.3 kg (3.4%)	--- %	---
Grain	Strzegom Monachijski typ II	2 kg (22.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	9 %
Boil	Marynka PH	30 g	10 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew DA-16	Ale	Slant	400 ml	Fermentis