

## Porter Bałtycki #22

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- Gravity **21.6 BLG**
- ABV ---
- IBU **48**
- SRM **33.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **37 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **70 C**, Time **90 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **0 min** at **65C**
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (37.8%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (28.4%)	79 %	10
Grain	Strzegom Pale Ale	2 kg (18.9%)	79 %	6
Grain	Caraaroma	0.6 kg (5.7%)	78 %	400
Grain	strzegom melanolidynowy	0.2 kg (1.9%)	78 %	10
Grain	Carafa I Special	0.25 kg (2.4%)	70 %	812
Grain	Castle Cafe	0.27 kg (2.6%)	75.5 %	480
Grain	Strzegom Karmel 600	0.25 kg (2.4%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP810 - San Francisco Lager Yeast	Lager	Slant	150 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Śliwka wędzona	350 g	Boil	15 min