

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV ---
- IBU **29**
- SRM **41.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (40.4%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 1 kg (10.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3.2 kg (32.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.1%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (4%) | 68 % | 1200 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 10 g | Fermentis Division of S.I.Lesaffre |
|---------------|-------|-----|------|---------------------------------------|