

Porter Bałtycki#3

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **24.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2.8 kg (68.3%)	80.5 %	9
Grain	BESTMALZ - Best Pilsen	0.75 kg (18.3%)	80.5 %	4
Grain	Caraaroma Karmelowy	0.2 kg (4.9%)	78 %	350
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.4%)	68 %	1200
Grain	viking owsiany	0.25 kg (6.1%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	50 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis
Saflager S-189	Lager	Dry	11.5 g	Fermentis