

# Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **36.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (51%)	81 %	5
Grain	Viking Munich Malt	2.5 kg (31.8%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (6.4%)	83 %	5
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	1100
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Fawcett - Chocolate	0.15 kg (1.9%)	71 %	1000
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	18 g	90 min	12 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis