

# Porter bałtycki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **31**
- SRM **57.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (22.4%)	81 %	4
Grain	Monachijski	4.5 kg (45.9%)	80 %	16
Grain	Carafa II	0.35 kg (3.6%)	70 %	812
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.1%)	73 %	120
Grain	Special B Malt	0.15 kg (1.5%)	65.2 %	315
Grain	Płatki owsiane	0.3 kg (3.1%)	85 %	3
Sugar	cukier muscowado	0.3 kg (3.1%)	--- %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (17.3%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	200 ml	Fermentis
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