

# Porter Bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **43**
- SRM **39.6**
- 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 **28.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (35.3%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.1%)	68 %	1202
Grain	Strzegom Barwiący	0.25 kg (2.7%)	68 %	1300
Grain	Karmelowy Ciemny	1 kg (10.7%)	68 %	300
Grain	Strzegom Monachijski typ II	4.7 kg (50.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	10 min	4.6 %
Boil	Marynka	50 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Płatki macerowanie w whisky laphroaig	50 g	Secondary	10 day(s)