

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **30**
- SRM **33.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **330 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **330 min** at **100C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (27.2%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (27.2%)	79 %	10
Grain	Pilzneński	2 kg (18.1%)	81 %	4
Grain	Caraaroma	0.3 kg (2.7%)	78 %	300
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (2.7%)	73 %	120
Grain	Special B Malt	0.38 kg (3.4%)	65.2 %	400
Grain	Płatki owsiane	0.4 kg (3.6%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (3.6%)	75 %	2
Grain	Płatki pszeniczne	0.4 kg (3.6%)	85 %	3
Grain	Carafa II	0.35 kg (3.2%)	70 %	1100
Sugar	Brown Sugar, Dark	0.5 kg (4.5%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	7.4 %
Boil	Challenger	10 g	40 min	12.9 %
Boil	Lublin (Lubelski)	25 g	10 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis