

# PORTER BAŁTYCKI

- Gravity **21.3 BLG**
- ABV ---
- IBU **22**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **15 min** at **73C**
- Keep mash **30 min** at **73C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	3.8 kg (47.5%)	--- %	---
Grain	Monachijski	3 kg (37.5%)	--- %	---
Grain	Karmelowy jasny	0.35 kg (4.4%)	--- %	---
Grain	Karmelowy 600	0.4 kg (5%)	--- %	---
Grain	Czekoladowy	0.45 kg (5.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	20 g	60 min	10.5 %
Boil	Lubelski	20 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Craft series m84	Lager	Dry	20 g	---

## Notes

- Słód czekoladowy dodać na 15 min przed końcem zacierania w temperaturze 73'  
*Oct 8, 2016, 9:15 AM*