

porter bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **30.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (33.7%) | 80 % | 5 |
| Grain | Pilzneński | 3 kg (33.7%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11.2%) | 80 % | 13 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5.6%) | 76 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.7 kg (7.9%) | 68 % | 400 |
| Grain | Caraaroma | 0.3 kg (3.4%) | 78 % | 350 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.1%) | 70 % | 900 |
| Sugar | cukier | 0.3 kg (3.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 52 g | 40 min | 7.4 % |
| Boil | lubelski | 40 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |