

# Porter Bałtycki v. 2.0

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **35**
- SRM **35.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type           | Name                          | Amount        | Yield  | EBC  |
|----------------|-------------------------------|---------------|--------|------|
| Grain          | Strzegom Monachijski typ II   | 4 kg (37.7%)  | 79 %   | 22   |
| Grain          | BESTMALZ - Best Pilsen        | 3 kg (28.3%)  | 80.5 % | 4    |
| Grain          | Strzegom Wiedeński            | 1 kg (9.4%)   | 79 %   | 10   |
| Liquid Extract | WES ekstrakt słodowy jasny    | 1.7 kg (16%)  | 80 %   | 45   |
| Grain          | Karmelowy Czerwony            | 0.2 kg (1.9%) | 75 %   | 59   |
| Grain          | Wyermann - Carafa Specjal III | 0.2 kg (1.9%) | 70 %   | 1200 |
| Grain          | Strzegom Czekoladowy jasny    | 0.3 kg (2.8%) | 68 %   | 400  |
| Grain          | Strzegom Czekoladowy ciemny   | 0.2 kg (1.9%) | 68 %   | 1200 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

|                     |                   |      |       |     |
|---------------------|-------------------|------|-------|-----|
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 7 min | 4 % |
|---------------------|-------------------|------|-------|-----|

## Yeasts

| Name                         | Type  | Form  | Amount  | Laboratory       |
|------------------------------|-------|-------|---------|------------------|
| Saflager W 34/70             | Lager | Slant | 1000 ml | Fermentum Mobile |
| Lub gestwa FM705 złota brama |       |       |         |                  |

## Extras

| Type           | Name                                   | Amount | Use for   | Time      |
|----------------|--|--------|-----------|-----------|
| Flavor         | płatki dębowe mokka moczone w burbonie | 20 g   | Secondary | 60 day(s) |
| rozlane po 11l |  |        |           |           |
| Flavor         | suszona malina moczona w malinowicy    | 500 g  | Secondary | 60 day(s) |
| rozlane po 11l |  |        |           |           |