

Porter Bałtycki v.2.1

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **35.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 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 **32 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **-4.8 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 6 kg (50%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (31.3%) | 79 % | 22 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (6.3%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5%) | 70 % | 3 |
| Grain | Pszeniczny | 0.5 kg (2.5%) | 85 % | 4 |
| Grain | Czekoladowy | 0.2 kg (2.5%) | 55 % | 800 |
| Grain | Jęczmień palony | 0.1 kg (1.3%) | 55 % | 985 |
| Grain | palone ziarno pszenicy | 0.1 kg (1.3%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 7 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | płatki dębowe moczone w miodzie pitnym | 20 g | Secondary | 30 day(s) |