

# porter bałtycki v.2 2016

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- Gravity **22.2 BLG**
- ABV ---
- IBU **33**
- SRM **62.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **65 C**, Time **1 min**
- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 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 **1 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.85 kg (48.2%)	79 %	10
Grain	Strzegom Monachijski typ I	2.95 kg (36.9%)	79 %	16
Grain	Bestmalz Carmel Pils	0.75 kg (9.4%)	75 %	450
Grain	Strzegom Czekoladowy ciemny	0.44 kg (5.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	19 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Dry	25 g	fermentis