

Porter bałtycki (Zwycięski przepis)

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **28**
- SRM **25.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (28.8%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (28.8%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.6%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (3.8%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (1.9%) | 60 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (9.6%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.5 kg (4.8%) | 73 % | 80 |
| Grain | Carahell | 0.5 kg (4.8%) | 77 % | 26 |
| Grain | Carafa | 0.4 kg (3.8%) | 70 % | 664 |
| Grain | Caraaroma | 0.2 kg (1.9%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (1.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 9.5 % |

| | | | | |
|------|-------------------|------|--------|-------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 2.6 % |
|------|-------------------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 800 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil | 15 min |