

# Porter znad Bałtyku

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **40.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Monachijski                 | 3 kg (29.7%)   | 80 %  | 16   |
| Grain | Strzegom Monachijski typ II | 1 kg (9.9%)    | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 3 kg (29.7%)   | 79 %  | 10   |
| Grain | Strzegom Pilzneński         | 1 kg (9.9%)    | 80 %  | 4    |
| Grain | Strzegom Karmel 300         | 0.5 kg (5%)    | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.25 kg (2.5%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3%)    | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.25 kg (2.5%) | 85 %  | 3    |
| Grain | Carafa III                  | 0.1 kg (1%)    | 70 %  | 1034 |
| Grain | Jęczmień palony             | 0.2 kg (2%)    | 55 %  | 985  |
| Sugar | Brown Sugar, Dark           | 0.5 kg (5%)    | 100 % | 99   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 30 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 20 min | 4 %        |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 800 ml | White Labs |

## Notes

- Cukier na 15 min przed końcem gotowania  
*Dec 5, 2018, 11:13 AM*