

# Pseudo Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **34**
- SRM **33.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ II      | 3.15 kg (52.5%) | 79 %  | 22   |
| Grain | Castle Pale Ale                  | 0.9 kg (15%)    | 80 %  | 8    |
| Grain | Słód Caramunich Typ II Weyermann | 0.45 kg (7.5%)  | 73 %  | 120  |
| Grain | Weyermann - Carawheat            | 0.3 kg (5%)     | 77 %  | 97   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.5%)  | 73 %  | 1001 |
| Grain | Strzegom Wiedeński               | 0.9 kg (15%)    | 79 %  | 10   |
| Grain | Simpsons - Coffee Malt           | 0.15 kg (2.5%)  | 74 %  | 296  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |     |       |        |            |
|--------------------------------|-----|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 120 ml | White Labs |
|--------------------------------|-----|-------|--------|------------|