

# purter baltycki

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **21**
- SRM **36**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (50.5%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (10.1%)	79 %	10
Grain	Strzegom Karmel 300	1 kg (10.1%)	70 %	299
Grain	Briess - Munich Malt 10L	1 kg (10.1%)	77 %	20
Grain	Wędzony bukiem Viking Malt	1 kg (10.1%)	82 %	10
Grain	Strzegom Czekoladowy 1200	0.25 kg (2.5%)	68 %	1202
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.5%)	68 %	400
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	50 g	Boil	10 min