

#21 Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **38**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.54 kg (37.9%)	79 %	10
Grain	Monachijski	3.5 kg (37.5%)	80 %	16
Grain	Płatki owsiane	1 kg (10.7%)	60 %	3
Grain	Special B Malt	0.43 kg (4.6%)	65.2 %	350
Grain	Weyermann CaraBohemian	0.43 kg (4.6%)	76 %	190
Grain	Fawcett - Pale Chocolate	0.3 kg (3.2%)	1 %	494
Grain	Weyermann - Dehusked Carafa III	0.13 kg (1.4%)	1 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	45 g	60 min	10.2 %
Boil	Saaz (Czech Republic)	10 g	15 min	3.2 %
Boil	Iunga	5 g	15 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis