

# Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **64**
- SRM **63**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wiedeński	3 kg (31.9%)	79 %	7
Grain	Viking Monachijski typ I	2 kg (21.3%)	79 %	16
Grain	Viking Monachijski typ II	1 kg (10.6%)	79 %	22
Grain	Viking karmelowy 150	0.5 kg (5.3%)	75 %	150
Grain	Viking karmelowy 30	0.5 kg (5.3%)	75 %	30
Grain	Viking Czekoladowy ciemny	0.3 kg (3.2%)	67 %	900
Grain	Weyermann Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Weyermann - Carafa II	1 kg (10.6%)	70 %	837
Grain	Viking Barwiący	0.1 kg (1.1%)	65 %	1400
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	40 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Dry	23 g	Fermentis