Porter bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **42**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.8 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Wiedeński	4.5 kg *(62.1%)*	79 %	8
Grain	Strzegom Monachijski typ II	2 kg *(27.6%)*	79 %	22
Grain	Weyermann - Special W	0.25 kg *(3.4%)*	75 %	300
Grain	Caraaroma	0.25 kg *(3.4%)*	78 %	400
Grain	Weyermann - Dehusked Carafa III	0.25 kg *(3.4%)*	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	80 min	10 %
Boil	Marynka	15 g	20 min	10 %
Boil	Marynka	5 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.