

## Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **28.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **30.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński               | 6 kg (58.3%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I       | 3 kg (29.1%)  | 79 %  | 16   |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (1.9%) | 73 %  | 120  |
| Grain | Biscuit Malt                     | 0.5 kg (4.9%) | 79 %  | 45   |
| Grain | Caraaroma                        | 0.3 kg (2.9%) | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny      | 0.3 kg (2.9%) | 68 %  | 1200 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 50 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

### Yeasts

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

|                  |       |       |        |           |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 350 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

### Extras

| Type                                             | Name           | Amount | Use for   | Time     |
|--------------------------------------------------|----------------|--------|-----------|----------|
| Flavor                                           | Śliwki wędzone | 120 g  | Secondary | 5 day(s) |
| Nie wiem ile i jak długo, zadane do połowy piwa. |                |        |           |          |