

# PORTER W34-70 10.12.2024r

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **28**
- SRM **32.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **73C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	2 kg (22.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (22.6%)	79 %	22
Grain	Wiedeński	1.5 kg (16.9%)	79 %	10
Grain	Viking Wędzony bukiem	1 kg (11.3%)	82 %	10
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Grain	Biscuit Malt	0.45 kg (5.1%)	79 %	50
Grain	Karmelowy Czerwony	0.5 kg (5.6%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.6 kg (6.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Tomyski	50 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min