#131 Porter Bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **45.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **60.1C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg *(48.1%)*	79 %	22
Grain	Strzegom Wiedeński	3.4 kg *(32.7%)*	79 %	10
Grain	Strzegom Karmel 600	0.5 kg *(4.8%)*	68 %	601
Grain	Caramunich® typ I	0.5 kg *(4.8%)*	73 %	80
Grain	Caraaroma	0.5 kg *(4.8%)*	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(2.9%)*	68 %	900
Sugar	Brown Sugar, Light	0.2 kg *(1.9%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflok	1 g	Boil	10 min

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