

155-157 Porter Bałtycki Rexer

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **30.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **60.5 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **61.3 liter(s)**
- Total mash volume **78.8 liter(s)**

Steps

- Temp **54 C**, Time **1 min**
- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **61.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **1 min** at **54C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 5 kg (27.8%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 5 kg (27.8%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 5 kg (27.8%) | 79 % | 10 |
| Grain | Caraaroma | 1 kg (5.6%) | 78 % | 400 |
| Grain | Caramunich® typ I | 1 kg (5.6%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (2.8%) | 68 % | 1200 |
| Sugar | Brown Sugar, Light | 0.5 kg (2.8%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 90 g | 35 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|--------|---------|------------|
| W 34/70 | Lager | Dry | 66 g | --- |
| W 34/70 | Lager | Liquid | 2000 ml | --- |

Notes

- Warka podzielona na 3 kegi.
Sep 24, 2023, 7:43 AM