

porterek

- Gravity **27.2 BLG**
- ABV ---
- IBU **50**
- SRM **31.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **70C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	2 kg (18.7%)	78 %	18
Grain	Viking Vienna Malt	3 kg (28%)	79 %	7
Grain	Viking Pale Ale malt	4 kg (37.4%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.2 kg (1.9%)	50 %	1202
Grain	caramunich 3	0.5 kg (4.7%)	76 %	140
Sugar	Corn Sugar (Dextrose)	1 kg (9.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	11.7 %