

## #131 Porter Bałtycki

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- 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

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

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Wirflok	1 g	Boil	10 min