

## #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

| <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      |