

## # 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*