

168 Porter Bałtycki

- Gravity **20 BLG**
- ABV ---
- IBU **42**
- SRM **34.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- 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 **20.2 liter(s)** of strike water to **73.2C**
- Add grains
- 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 **10.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 5.55 kg (64.7%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.63 kg (19%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.27 kg (3.1%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.09 kg (1%) | 68 % | 601 |
| Grain | Caramunich® typ I | 0.27 kg (3.1%) | 73 % | 80 |
| Grain | Caraaroma | 0.27 kg (3.1%) | 78 % | 350 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.9%) | 68 % | 400 |
| Grain | Viking Czekoladowy ciemny | 0.08 kg (0.9%) | 67 % | 1200 |
| Sugar | Brown Sugar, Light | 0.17 kg (2%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W-34/70 | Lager | Slant | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Wirflok | 1 g | Boil | 10 min |