

# 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 %     |