

## # 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