

Pre-prohibition Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **24.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	4.5 kg (64.3%)	80 %	5
Grain	Corn, Flaked	1.5 kg (21.4%)	75 %	2
Grain	Słód Carared® Weyermann®	0.4 kg (5.7%)	75 %	50
Grain	Weyermann - Chocolate Wheat	0.3 kg (4.3%)	65 %	900
Grain	Czekoladowy Bruntal - Soufflet	0.3 kg (4.3%)	65 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	10.7 %
Aroma (end of boil)	Sybilla	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.25 g	Boil	10 min