

#B014 PORTER

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU ---
- SRM **102.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 2 kg (18.7%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (9.3%) | 79 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (9.3%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (9.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 1 kg (9.3%) | 55 % | 985 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (15.9%) | 80 % | 700 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (4.7%) | 76.1 % | 0 |
| Sugar | Brown Sugar, Dark | 0.5 kg (4.7%) | 100 % | 99 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|---------|------------|
| W34/70 | Lager | Slant | 1000 ml | --- |