

# First Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **15**
- SRM **27.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (14%)	82 %	4
Grain	Viking Vienna Malt	3.3 kg (35.5%)	79 %	7
Grain	Viking Munich Malt	3.3 kg (35.5%)	78 %	18
Grain	Karmelowy Jasny 30EBC	1 kg (10.8%)	75 %	30
Grain	Jęczmień palony	0.4 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	65 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis w34/70	Lager	Dry	33 g	---