

# Grodziski Porter

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **38**
- SRM **31.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (44.9%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (22.5%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (22.5%)	79 %	10
Grain	Special W	0.25 kg (5.6%)	77 %	300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.5%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Lomic	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska gryczana	100 g	Mash	15 min