

Łącki Porter

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **26.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4.5 kg (41.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (27.6%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.2%) | 79 % | 22 |
| Grain | Caramunich® typ I | 1 kg (9.2%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.5%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.3 kg (2.8%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.6%) | 70 % | 299 |
| Adjunct | Płatki owsiane | 0.5 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 40 g | 70 min | 11.2 % |
| Boil | Lublin (Lubelski) | 40 g | 20 min | 4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|------------------------------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Flavor | sliwka wedzona | 300 g | Boil | 5 min |