

## Nowy Re-Porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **29.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **79 C**, Time **2 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **45 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (36.2%)	79 %	10
Grain	Monachijski	3 kg (28.6%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (4.8%)	75 %	150
Grain	Czekoladowy	0.45 kg (4.3%)	60 %	788
Grain	Pilzneński	2 kg (19%)	81 %	4
Grain	Melanoiden Malt	0.25 kg (2.4%)	80 %	80
Grain	Cafe Light - Castle Malting	0.5 kg (4.8%)	80 %	250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Slant	1000 ml	Fermentum Mobile
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