

## Port

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- Gravity **23.8 BLG**
- ABV ---
- IBU **37**
- SRM **42.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.5 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.495 kg (33%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.6 kg (5.7%)	68 %	400
Grain	Strzegom Monachijski typ II	4.5 kg (42.5%)	79 %	22
Grain	Barley, Flaked	0.6 kg (5.7%)	70 %	4
Grain	Caramunich	0.75 kg (7.1%)	--- %	140
Grain	Pilzneński	0.5 kg (4.7%)	81 %	4
Grain	Strzegom pszenica prażona	0.1 kg (0.9%)	70 %	1000
Grain	Carafa III	0.05 kg (0.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

### Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Slant	1000 ml	Fermentis Division of S.I.Lesaffre

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Śliwka wędzona	300 g	Boil	15 min