

# Porter

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **15**
- SRM **33.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **1356.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1968 liter(s)**
- Total mash volume **2460 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **1968 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-119.4 liter(s)** of **76C** water or to achieve **1356.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	125 kg (25.4%)	78 %	6
Grain	Strzegom Wiedeński	125 kg (25.4%)	79 %	10
Grain	Pilzneński	125 kg (25.4%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	24 kg (4.9%)	73 %	120
Grain	Caraaroma	24 kg (4.9%)	78 %	400
Grain	Weyermann - Carapils	24 kg (4.9%)	78 %	4
Grain	Płatki pszeniczne	20 kg (4.1%)	60 %	3
Grain	Castle Cafe	15 kg (3%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	10 kg (2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1000 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	1000 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Dry	1000 g	Mangrove Jack's
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