

# Porter

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **59**
- SRM **30.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **-5.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (66.7%)	85 %	7
Grain	Monachijski	2 kg (13.3%)	80 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (13.3%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg (3.3%)	71 %	600
Końcówka zacierania				
Grain	Fawcett - Pale Chocolate	0.5 kg (3.3%)	71 %	600
Wysładzanie				

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	100 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Figa macerowana w JD	0 g	Secondary	---
Flavor	Wiśnie po prod bimbru	0 g	Secondary	---
Flavor	Wiórki dębowe macerowane w JD	0 g	Secondary	---