

# Porter

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **37.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (52.6%)	79 %	22
Grain	żytni palony	0.25 kg (2.6%)	50 %	600
Grain	special x	0.5 kg (5.3%)	75 %	350
Grain	obłuszczony	0.25 kg (2.6%)	65 %	900
Grain	Black Barley (Roast Barley)	0.25 kg (2.6%)	55 %	985
Grain	Żytni	1 kg (10.5%)	85 %	8
Sugar	Moskavado	0.5 kg (5.3%)	95 %	100
Grain	Strzegom Golden Ale	0.75 kg (7.9%)	80 %	10
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	50 min	5.1 %
Boil	Apollo	10 g	50 min	17 %