

# Porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **64 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **72 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **64 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński          | 10 kg (41.7%) | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 8 kg (33.3%)  | 79 %  | 16   |
| Grain | Viking - Monachijski typ II | 4 kg (16.7%)  | 79 %  | 22   |
| Grain | Strzegom Karmel 150         | 0.6 kg (2.5%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (1.2%) | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy jasny  | 0.6 kg (2.5%) | 68 %  | 400  |
| Grain | Carafa                      | 0.3 kg (1.2%) | 70 %  | 664  |
| Grain | Strzegom pszenica prażona   | 0.2 kg (0.8%) | 70 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 60 min | 6.8 %      |

|      |                   |       |       |       |
|------|-------------------|-------|-------|-------|
| Boil | Lublin (Lubelski) | 100 g | 5 min | 4 %   |
| Boil | Perle             | 30 g  | 5 min | 3.5 % |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 600 ml | ---        |