

# Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **25.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **69.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **70.2 liter(s)**
- Total mash volume **93.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **70.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **69.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	13.5 kg (57.7%)	80 %	16
Grain	Pilznieński	6.6 kg (28.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.9 kg (3.8%)	73 %	120
Grain	Special B Malt	0.45 kg (1.9%)	65.2 %	315
Grain	Carafa II	1.05 kg (4.5%)	70 %	812
Grain	Płatki owsiane	0.9 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	60 min	10 %
Boil	Lublin (Lubelski)	120 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	30 ml	Wyeast Labs

## Extras

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

Type	Name	Amount	Use for	Time
Other	Cukier Trzcinowy	900 g	Boil	20 min