

# Porter

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **28**
- SRM **30.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (24.5%)	81 %	4
Grain	Weyermann - Caraamber	0.2 kg (2.5%)	75 %	65
Grain	Briess - Bonlander Munich Malt	1.5 kg (18.4%)	78 %	20
Grain	BESTMALZ - Best Minich	1 kg (12.3%)	80.5 %	16
Grain	Strzegom Wiedeński	3 kg (36.8%)	79 %	10
Grain	Carafa III	0.25 kg (3.1%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	5.6 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	150 ml	Fermentis