

# Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **22.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (90%)	80 %	5
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (2.5%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	15 min	5 %
Boil	Fuggles	20 g	60 min	5 %
Aroma (end of boil)	Willamette	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	figi	200 g	Boil	10 min
Flavor	kawa	20 g	Secondary	14 day(s)

Flavor	Dakyle	200 g	Boil	10 min
--------	--------	-------	------	--------