

Porter Noworoczny 2023

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **45**
- SRM **18.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Płatki owsiane | 1 kg (12.6%) | 60 % | 3 |
| Grain | Pszenica niesłodowana | 1.3 kg (16.4%) | 75 % | 3 |
| Grain | Pilzneński | 4.5 kg (56.7%) | 81 % | 4 |
| Grain | Carafa II | 0.05 kg (0.6%) | 70 % | 812 |
| Grain | Brown Malt (Fawcett) | 1 kg (12.6%) | 70 % | 128 |
| Grain | Viking Barwiący Obtuszczone | 0.092 kg (1.2%) | 65 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Apollo | 30 g | 60 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 400 ml | Fermentis |