

porter weyermann

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **27.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.83 kg (77.1%)	81 %	4
Grain	Weyermann - Carapils	0.75 kg (9.9%)	78 %	4
Grain	Carafa II	0.45 kg (5.9%)	70 %	812
Grain	Weyermann Specjal W	0.37 kg (4.8%)	68 %	300
Grain	Weyermann - Melanoiden Malt	0.17 kg (2.2%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	50 g	15 min	11 %
Boil	Willamette	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	19.17 g	Fermentis
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