

# Porteryyy

- Gravity **24 BLG**
- ABV ---
- IBU **35**
- SRM **85.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Strzegom Wiedeński          | 3 kg (31.3%)   | 79 %  | 10  |
| Grain          | Strzegom Monachijski typ II | 2 kg (20.8%)   | 79 %  | 22  |
| Grain          | Viking Pale Ale malt        | 2 kg (20.8%)   | 80 %  | 5   |
| Grain          | Caraaroma                   | 0.5 kg (5.2%)  | 78 %  | 400 |
| Liquid Extract | WES ekstrakt słodowy jasny  | 1.7 kg (17.7%) | 80 %  | 621 |
| Grain          | Biscuit Malt                | 0.2 kg (2.1%)  | 79 %  | 45  |
| Grain          | Jęczmień palony             | 0.2 kg (2.1%)  | 55 %  | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 20 g   | Danstar    |

## Extras

| Type   | Name                             | Amount | Use for | Time      |
|--------|----------------------------------|--------|---------|-----------|
| Flavor | płatki dębowe<br>maczane w winie | 50 g   | Primary | 35 day(s) |

## Notes

- Rozdzielenie fermentacji na dwa wiadra  
*Jul 15, 2016, 7:56 AM*