

Pre-prohibition Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **24.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.5 kg (64.3%) | 80 % | 5 |
| Grain | Kukurydza | 1.5 kg (21.4%) | 75 % | 2 |
| Grain | Słód Carared® Weyermann® | 0.4 kg (5.7%) | 75 % | 50 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (4.3%) | 65 % | 900 |
| Grain | Czekoladowy Bruntal - Soufflet | 0.3 kg (4.3%) | 65 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10.7 % |
| Aroma (end of boil) | Sybilla | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.25 g | Boil | 10 min |