

## Pre-prohibition Porter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **26.1**

### 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 **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 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 **24.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.5 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 (61.2%)	80 %	5
Grain	Kukurydza	1.5 kg (20.4%)	75 %	2
Grain	Caraaroma	0.4 kg (5.4%)	78 %	350
Grain	Weyermann - Chocolate Rye	0.2 kg (2.7%)	20 %	600
Grain	Czekoladowy Bruntal - Soufflet	0.3 kg (4.1%)	65 %	800
Sugar	Molasses	0.45 kg (6.1%)	75 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	35 g	60 min	7.3 %
Aroma (end of boil)	Cascade PL	20 g	10 min	7.3 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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