

# Karob Porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **25**
- SRM **46.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount           | Yield | EBC  |
|-------|----------------------------|------------------|-------|------|
| Grain | Monachijski                | 0.28 kg (5.8%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński         | 0.25 kg (5.1%)   | 79 %  | 10   |
| Grain | Viking Pale Ale malt       | 0.29 kg (6%)     | 80 %  | 5    |
| Grain | Strzegom Karmel 150        | 0.3 kg (6.2%)    | 75 %  | 150  |
| Grain | Pszeniczny                 | 0.5 kg (10.3%)   | 85 %  | 1    |
| Grain | Pilzneńsk Weyerman         | 1 kg (20.6%)     | 81 %  | 4    |
| Grain | Abbey Malt Weyermann       | 1.147 kg (23.6%) | 75 %  | 45   |
| Grain | Carafa III                 | 0.094 kg (1.9%)  | 70 %  | 1034 |
| Sugar | Melasa karobowa            | 0.25 kg (5.1%)   | --- % | 700  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.1%)    | 68 %  | 400  |
| Grain | Viking melanoidynowy       | 0.5 kg (10.3%)   | 75 %  | 60   |
| Grain | Jęczmień palony            | 0.05 kg (1%)     | 55 %  | 985  |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |                   |      |        |      |
|---------------------|-------------------|------|--------|------|
| Boil                | Lublin (Lubelski) | 22 g | 60 min | 4 %  |
| Aroma (end of boil) | Mosaic            | 15 g | 15 min | 12 % |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                            |
|---------------|-------|-------|--------|---------------------------------------|
| Saflager S-23 | Lager | Slant | 300 ml | Fermentis Division<br>of S.I.Lesaffre |