

zytni porter

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **28**
- SRM **24.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Żytni	1.2 kg (27.3%)	85 %	8
Grain	Strzegom Karmel 150	0.5 kg (11.4%)	75 %	150
Grain	Biscuit Malt	0.2 kg (4.5%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.5%)	73 %	120
Grain	Abbey Malt Weyermann	0.2 kg (4.5%)	75 %	45
Grain	Carafa II	0.1 kg (2.3%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Liquid	200 ml	Gozdawa