

Whisky porter

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **34**
- SRM **37.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.4 kg (32.4%)	80 %	16
Grain	Strzegom Wiedeński	3.4 kg (32.4%)	79 %	10
Grain	Special B Malt	0.6 kg (5.7%)	65.2 %	315
Grain	Caramunich® typ I	0.8 kg (7.6%)	73 %	80
Grain	Pszeniczny	0.6 kg (5.7%)	85 %	4
Grain	Strzegom Karmel 150	0.4 kg (3.8%)	75 %	150
Grain	Strzegom Karmel 400	0.2 kg (1.9%)	68 %	400
Grain	Czekoladowy jasny viking	0.2 kg (1.9%)	68 %	400
Grain	Strzegom Karmel 600	0.05 kg (0.5%)	68 %	601
Grain	Czekoladowy	0.05 kg (0.5%)	60 %	800
Grain	Weyermann - Carafa II	0.2 kg (1.9%)	70 %	837
Sugar	Milk Sugar (Lactose)	0.6 kg (5.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	---

Notes

- Czekoladowy wrzucany na trzecia przerwe.
Barwiacy wrzucany po mash out.
Wysładzanie brzeczka... czyli polowa na raz, a pozniej druga polowa.
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