

PszePorter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **33**
- SRM **23.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (46.7%)	85 %	4
Grain	Pilzneński	1.7 kg (28.3%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (11.7%)	79 %	10
Grain	Strzegom Karmel 150	0.6 kg (10%)	75 %	150
Grain	Jęczmień palony	0.15 kg (2.5%)	55 %	985
Grain	Strzegom Karmel 600	0.05 kg (0.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	60 g	60 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	safbrew