

#?? Porter 3

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **31**
- SRM **40.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Monachijski	3 kg (37.5%)	80 %	16
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	315
Grain	Weyermann Caramunich 2	0.25 kg (3.1%)	76 %	120
Grain	Caraaroma	0.25 kg (3.1%)	78 %	400
Sugar	Corn Sugar (Dextrose)	0.15 kg (1.9%)	100 %	0
Grain	Carafa II	0.3 kg (3.8%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	1 g	Mangrove Jack's