Porter Band

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **25**
- SRM **29.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4.5 kg *(46.4%)*	81 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	4.5 kg *(46.4%)*	80 %	20
Grain	Caraaroma	0.35 kg *(3.6%)*	--- %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg *(3.6%)*	--- %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	65 min	10.5 %
Boil	Lublin (Lubelski)	30 g	10 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	0.5 g	Mash	---