

## Porter v1

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **32**
- SRM **27**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 3.1 kg (49.4%) | 80 %   | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (15.9%)   | 79 %   | 22   |
| Grain | Strzegom Wiedeński          | 0.5 kg (8%)    | 79 %   | 12   |
| Grain | Bestmalz Carmel Pils        | 0.5 kg (8%)    | 75 %   | 5    |
| Grain | Special B Malt              | 0.3 kg (4.8%)  | 65.2 % | 315  |
| Grain | Słód pszeniczny Bestmalz    | 0.2 kg (3.2%)  | 82 %   | 5    |
| Grain | Płatki owsiane              | 0.4 kg (6.4%)  | 85 %   | 3    |
| Grain | Weyermann - Chocolate Rye   | 0.1 kg (1.6%)  | 20 %   | 493  |
| Grain | Strzegom Czekoladowy 400    | 0.12 kg (1.9%) | 68 %   | 400  |
| Grain | Carafa III                  | 0.05 kg (0.8%) | 70 %   | 1034 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 20 g   | 60 min | 13.2 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 500 ml | Danstar    |

### Extras

| Type  | Name           | Amount | Use for   | Time      |
|-------|----------------|--------|-----------|-----------|
| Spice | wędzona śliwka | 200 g  | Boil      | 5 min     |
| Spice | wędzona śliwka | 20 g   | Secondary | 10 day(s) |