

## Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **55**
- SRM **31.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **39.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **31.9 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-2.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Pilzneński                 | 2.78 kg (34.8%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ I | 4.18 kg (52.4%) | 79 %  | 16   |
| Grain | Strzegom Karmel 300        | 0.23 kg (2.9%)  | 70 %  | 299  |
| Grain | Strzegom Karmel 150        | 0.32 kg (4%)    | 75 %  | 150  |
| Grain | Carafa III                 | 0.32 kg (4%)    | 70 %  | 1034 |
| Grain | Płatki owsiane             | 0.15 kg (1.9%)  | 60 %  | 3    |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 120 g  | 60 min | 5.2 %      |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| kveik espe | Ale  | Slant | 80 ml  | ---        |

### Notes

- Wędzona śliwka  
*May 28, 2021, 1:06 AM*