

## Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **21**
- SRM **30.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **75.6 C**, Time **2 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **2 min** at **75.6C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt       | 2.15 kg (30.7%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 4.25 kg (60.7%) | 79 %  | 16   |
| Grain | Caraaroma                  | 0.2 kg (2.9%)   | 78 %  | 400  |
| Grain | Carahell                   | 0.2 kg (2.9%)   | 77 %  | 26   |
| Grain | Viking Barwiący            | 0.2 kg (2.9%)   | 65 %  | 1400 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 10 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 65 min | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 20 g   | ---        |

### Notes

- po próbie jodowej sód barwiący i 15 min podgrz do 75,6 mashout  
dr zadac w temp 19 po oznakacg fem do 10 stopni na 22 dni.

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

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