

## #36 Porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **33**
- SRM **29.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **80.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (44.8%)	80 %	5
Grain	Caramel sweet Viking	1 kg (11.2%)	80 %	10
Grain	Strzegom Monachijski typ II	3 kg (33.6%)	80 %	22
Grain	Strzegom Czekoladowy jasny	0.63 kg (7.1%)	68 %	400
Grain	Żytni czekoladowy Wayermann	0.3 kg (3.4%)	5 %	700

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Magnum	10 g	20 min	11.5 %

### Notes

- Wyszło 24L 21BLG

Drożdże w34/70 gestwa ok. 300ml

18XII 20:30 do 8stC

19XII 8stC

22XII 11,5stC brak fermentacji

23xii 15stC brak fermentacji  
24xii 14stC fermentacji od rana 21blg  
25xii 14stC 15blg  
27xii 8stC 12blg  
29xii 8stC 11,5blg  
31xii 10,5stC 10,5blg  
1XII 9stC 9BLG  
4.01 10stC 10blg

Cicha 04.01 10blg  
A: 12L + świeża gestwa po pulsie w34/70  
B: 9L

Cicha 07.01 10BLG  
A: + 750g mrożonych truskawek do 12L  
B: bez zmian

Rozlew A 13.01  
10BLG 11stC  
1,9CO2 38g+300ml wody

Rozlew B 13.02  
10BLG 12stC 8,5L  
1,9CO2 28g+300ml wody  
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