

# Baracus Porter

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **28.9**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **1 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **1 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 1.5 kg (53.6%)  | 80 %  | 5   |
| Grain | Fawcett - Brown             | 0.35 kg (12.5%) | 72 %  | 180 |
| Grain | Caraaroma                   | 0.35 kg (12.5%) | 78 %  | 400 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (10.7%)  | 79 %  | 22  |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (7.1%)   | 85 %  | 5   |
| Grain | Carafa                      | 0.1 kg (3.6%)   | 70 %  | 664 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 10 g   | 60 min | 14.3 %     |
| Boil    | Fuggles | 10 g   | 20 min | 4.5 %      |
| Boil    | Fuggles | 10 g   | 1 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |       |     |
|-------------|-----|-----|-------|-----|
| Safale S-04 | Ale | Dry | 6.5 g | --- |
|-------------|-----|-----|-------|-----|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3 g    | Boil    | 10 min |