

Enchanted Pre-Prohibition Porter

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **39**
- SRM **47.9**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (43.1%) | 79 % | 6 |
| Grain | Maris Otter Crisp | 3 kg (25.9%) | 83 % | 6 |
| Grain | Carafa III | 0.5 kg (4.3%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.3%) | 68 % | 1200 |
| Grain | Special B Malt | 0.5 kg (4.3%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.5 kg (4.3%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (4.3%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (2.2%) | 70 % | 128 |
| Grain | Słód Wędzony Steinbach | 0.25 kg (2.2%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 0.25 kg (2.2%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (1.7%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.14 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Marynka | 50 g | 10 min | 10 % |