

Karob Porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **25**
- SRM **46.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **120 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|------|
| Grain | Monachijski | 0.28 kg (5.8%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.25 kg (5.1%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 0.29 kg (6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.2%) | 75 % | 150 |
| Grain | Pszeniczny | 0.5 kg (10.3%) | 85 % | 1 |
| Grain | Pilzneńsk Weyerman | 1 kg (20.6%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 1.147 kg (23.6%) | 75 % | 45 |
| Grain | Carafa III | 0.094 kg (1.9%) | 70 % | 1034 |
| Sugar | Melasa karobowa | 0.25 kg (5.1%) | --- % | 700 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.1%) | 68 % | 400 |
| Grain | Viking melanoidynowy | 0.5 kg (10.3%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|-------------------|------|--------|------|
| Boil | Lublin (Lubelski) | 22 g | 60 min | 4 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 300 ml | Fermentis Division of S.I.Lesaffre |