

poretr V1

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **56.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (28.5%)	80 %	5
Grain	Monachijski	3 kg (28.5%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (19%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.33 kg (3.1%)	73 %	1001
Grain	Płatki owsiane	0.4 kg (3.8%)	85 %	3
Grain	Briess - Dark Chocolate Malt	0.6 kg (5.7%)	60 %	827
Grain	Strzegom Czekoladowy 400	0.5 kg (4.7%)	68 %	400
Grain	Jęczmień palony	0.2 kg (1.9%)	55 %	985
Grain	Briess - Black Malt	0.5 kg (4.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9 %
Boil	Magnat	10 g	60 min	11.2 %
Boil	Marynka	10 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile