

# Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **69**
- SRM **40**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type    | Name   | Amount         | Yield | EBC  |
|---------|--|----------------|-------|------|
| Grain   | Castle Pale Ale                              | 5.4 kg (50%)   | 80 %  | 8    |
| Grain   | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3.3 kg (30.6%) | 80 %  | 20   |
| Grain   | Biscuit Malt                                 | 0.7 kg (6.5%)  | 79 %  | 45   |
| Grain   | Melanoiden Malt                              | 0.5 kg (4.6%)  | 80 %  | 45   |
| Grain   | Strzegom<br>Czekoladowy ciemny               | 0.6 kg (5.6%)  | 1 %   | 1200 |
| Grain   | Strzegom<br>Czekoladowy jasny                | 0.2 kg (1.9%)  | 1 %   | 400  |
| Adjunct | Rice Hulls                                   | 0.1 kg (0.9%)  | 1 %   | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 95 g   | 65 min | 10.6 %     |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-23 | Lager | Slant | 250 ml | ---        |

## Notes

- pH zacieru - 5.5  
pH przed gotowaniem 5.3  
Fermentacja w temp około 10stC  
W przypadku zbyt jasnej brzezki przedniej dodatek 100-200g siodu palonego na filtrację  
*Aug 24, 2022, 6:29 PM*