

# Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **32**
- SRM **27.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.4 liter(s)**
- Total mash volume **50.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (44.4%)	79 %	22
Grain	Strzegom Wiedeński	5 kg (44.4%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.4%)	73 %	120
Grain	Castle Cafe	0.4 kg (3.6%)	75.5 %	480
Grain	Czekoladowy żytni	0.35 kg (3.1%)	60 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	15 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Izabella	30 g	5 min	5.1 %

## Notes

- 2 g siarczanu wapnia - gips
- 4g chlorku wapnia

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

10g węglanu wapnia - kreda  
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