

# PORTER

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **51**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (41.7%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (41.7%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.9%)	73 %	120
Grain	Weyermann - Carafa Special II	0.2 kg (2.8%)	70 %	1100
Grain	Strzegom Karmel 300	0.5 kg (6.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	50 g	60 min	8.8 %
Boil	Lubelski PL	50 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis W-34/70	Lager	Dry	20 g	---
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## Notes

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*Aug 19, 2017, 5:07 PM*