

Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **42**
- SRM **43.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **21.3 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (41.9%)	80 %	5
Grain	Viking Vienna Malt	1 kg (12%)	79 %	7
Grain	Viking Munich Malt	1 kg (12%)	78 %	18
Grain	Strzegom Monachijski typ II	1 kg (12%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (6%)	76 %	150
Grain	Viking Karmel 300	0.16 kg (1.9%)	70 %	299
Grain	Weyermann - Carafa III	0.5 kg (6%)	70 %	1024
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.2%)	73 %	1001
Grain	Płatki pszeniczne	0.2 kg (2.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Lublin (Lubelski)	34 g	20 min	4 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona Śliwka	600 g	Boil	15 min