

Porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **64 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **72 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **64 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 10 kg (41.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 8 kg (33.3%) | 79 % | 16 |
| Grain | Viking - Monachijski typ II | 4 kg (16.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.6 kg (2.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (1.2%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.6 kg (2.5%) | 68 % | 400 |
| Grain | Carafa | 0.3 kg (1.2%) | 70 % | 664 |
| Grain | Strzegom pszenica prażona | 0.2 kg (0.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 6.8 % |

| | | | | |
|------|-------------------|-------|-------|-------|
| Boil | Lublin (Lubelski) | 100 g | 5 min | 4 % |
| Boil | Perle | 30 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 600 ml | --- |