

Porter

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **43**
- SRM **27**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (57.7%)	80 %	16
Grain	Pilznieński	2.2 kg (28.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.5%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	10 ml	Wyeast Labs

Extras

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

Type	Name	Amount	Use for	Time
Other	Cukier Trzcinowy	300 g	Boil	20 min

Notes

- Carafa II 15 min przed koncem zacierania dodac - czyli ina ostatnie 15 min
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