

# porter

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **27.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (58.8%)	79 %	10
Grain	Carafa special 1	0.2 kg (5.9%)	70 %	900
Grain	golden ale	0.2 kg (5.9%)	80 %	12
Grain	caea bohemian	0.2 kg (5.9%)	70 %	200
Grain	Monachijski	0.5 kg (14.7%)	80 %	16
Grain	Płatki przenie	0.3 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---