

## Porter Band

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **19**
- SRM **29.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 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 **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4.5 kg (44.1%)	81 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	4.5 kg (44.1%)	80 %	20
Grain	Caraaroma	0.35 kg (3.4%)	--- %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.5%)	--- %	1200
Grain	orkiszowy czekoladowy	0.2 kg (2%)	--- %	1000
Adjunct	Płatki owsiane	0.5 kg (4.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	65 min	4.6 %
Boil	Perle	6 g	65 min	9.6 %
Boil	Lublin (Lubelski)	30 g	10 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe francuskie	10 g	Secondary	---