

Porter Noworoczny 2023

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **45**
- SRM **18.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (12.6%)	60 %	3
Grain	Pszenica niesłodowana	1.3 kg (16.4%)	75 %	3
Grain	Pilzneński	4.5 kg (56.7%)	81 %	4
Grain	Carafa II	0.05 kg (0.6%)	70 %	812
Grain	Brown Malt (Fawcett)	1 kg (12.6%)	70 %	128
Grain	Viking Barwiący Obtuszczone	0.092 kg (1.2%)	65 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	400 ml	Fermentis