

## PORTER torf

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **19**
- SRM **43.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **35.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (27.1%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (9%)	80 %	5
Grain	Strzegom Wiedeński	3 kg (27.1%)	79 %	10
Adjunct	Płatki owsiane	1 kg (9%)	85 %	3
Grain	Fawcett - Crystal	0.5 kg (4.5%)	70 %	160
Grain	Abbey Malt Weyermann	0.66 kg (6%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (5.4%)	73 %	1001
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315
Grain	Caramunich® typ I	0.3 kg (2.7%)	73 %	80
Grain	cararoma	0.3 kg (2.7%)	70 %	350
Grain	Carafa	0.2 kg (1.8%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.5 %
Boil	Crystal	40 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda Piwowarska	5 g	Mash	60 min