

# porter weyermann

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **27.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (77.1%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.45 kg (9.9%) | 78 %  | 4   |
| Grain | Carafa II                         | 0.27 kg (5.9%) | 70 %  | 812 |
| Grain | Weyermann Specjal W               | 0.22 kg (4.8%) | 68 %  | 300 |
| Grain | Weyermann - Melanoiden Malt       | 0.1 kg (2.2%)  | 81 %  | 53  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Green Bullet | 30 g   | 15 min | 11 %       |
| Boil    | Willamette   | 30 g   | 15 min | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |        |           |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|