

porterek

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **29**
- SRM **57.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 3.5 kg (70%) | 79 % | 22 |
| Grain | Special B Malt | 0.5 kg (10%) | 65.2 % | 315 |
| Grain | Weyermann Specjal W | 0.5 kg (10%) | 68 % | 300 |
| Grain | castel malting - Chocolate Wheat | 0.5 kg (10%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 17 g | 60 min | 11.2 % |