

# PROJ PORTER

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **38**
- SRM **34.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.2 kg (4.8%)	85 %	7
Grain	Strzegom Wiedeński	0.9 kg (21.7%)	79 %	10
Grain	Biscuit Malt	0.25 kg (6%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.6%)	68 %	1200
MAM na stanie				
Grain	Karmelowy Czerwony	0.25 kg (6%)	75 %	59
Grain	Caramel/Crystal Malt - 120L	0.3 kg (7.2%)	72 %	236
MAM na stanie				
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Pilzneński	1.5 kg (36.1%)	81 %	4
Liquid Extract	Bruntal Pale Ale	0.5 kg (12%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Boil	Marynka	15 g	10 min	8.4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	110 ml	Fermentis