

Whisky Porter

- Gravity **23.1 BLG**
- ABV ---
- IBU **39**
- SRM **47**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.3 kg (45.2%)	79 %	8
Grain	Strzegom Monachijski typ I	1 kg (13.7%)	79 %	12
Grain	Strzegom Karmel 300	0.5 kg (6.8%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3.4%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Słód owsiany Fawcett	0.5 kg (6.8%)	61 %	5
Grain	Casle Malting Whisky Nature	1 kg (13.7%)	85 %	---
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	75 min	6.5 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe francuskie cream średnio palone	5 g	Secondary	7 day(s)