

## 22. Porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **48**
- SRM **34.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński             | 2 kg (47.1%)   | 79 %  | 10   |
| Grain | Pilzneński                     | 1.4 kg (32.9%) | 81 %  | 4    |
| Grain | Weyermann<br>Caramunich 3      | 0.5 kg (11.8%) | 76 %  | 150  |
| Grain | Caraaroma                      | 0.2 kg (4.7%)  | 78 %  | 400  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.15 kg (3.5%) | 68 %  | 1200 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 50 min | 11 %       |