

57-Porter 06.01.20

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **39**
- SRM **29.4**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.7 kg (40%)	80 %	16
Grain	Wiedeński	1 kg (23.5%)	79 %	8
Grain	Pale Ale	0.5 kg (11.8%)	80 %	7
Grain	Cara-Dunkel	0.25 kg (5.9%)	74 %	120
Grain	Wędzony Steinbach	0.3 kg (7.1%)	80 %	5
Grain	Czekoladowy UK	0.05 kg (1.2%)	70 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.9%)	68 %	400
Grain	Chit Malt	0.2 kg (4.7%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	12 g	70 min	14 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	80 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Ekstrakt czekoladowy	50 g	Bottling	---
Flavor	Sliwka	500 g	Boil	10 min
Other	płatki waniliowe	25 g	Secondary	13 day(s)