

# Alaskan porter

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- Gravity **21.1 BLG**
- ABV ---
- IBU **57**
- SRM **40.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.8%)	80 %	5
Grain	Słód jęczmienny wędzony drewnem brzozy Viking Malt	2 kg (24.3%)	74 %	18
Grain	Strzegom Pszeniczny	0.5 kg (6.1%)	81 %	6
Grain	Weyermann - Carafa II	0.19 kg (2.3%)	70 %	1024
Grain	Jęczmień palony	0.43 kg (5.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	60 min	15.3 %
Aroma (end of boil)	Willamette	20 g	10 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	11 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	100 g	Boil	60 min