

Ale Porter 3

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **45**
- SRM **42.4**
- 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 **7 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5 kg (61.3%)	79 %	7
Grain	Viking Wheat Malt	1 kg (12.3%)	83 %	5
Grain	Viking Pale Cookie	1 kg (12.3%)	75 %	25
Grain	Strzegom Barwiący OBŁUSZCZONY	0.25 kg (3.1%)	68 %	1100
Grain	Strzegom Karmel 300	0.25 kg (3.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	5 %	1200
Grain	Oats, Flaked	0.4 kg (4.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	lunga	20 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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