

Bo portery to ty umiesz stwarzać

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **41**
- SRM **25.2**
- 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 **90 min**
- Evaporation rate **27 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **15 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **15 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.25 kg (55.4%)	79 %	16
Grain	Strzegom Pilzneński	1.1 kg (27.1%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.7%)	73 %	120
Grain	Special B Malt	0.08 kg (2%)	65.2 %	315
Grain	Płatki owsiane	0.18 kg (4.4%)	85 %	3
Grain	Carafa II	0.15 kg (3.7%)	70 %	812
Sugar	Brown Sugar, Dark	0.15 kg (3.7%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	12.5 g	Fermentis
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