

# Enchanted Pre-Prohibition Porter

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **39**
- SRM **47.9**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (43.1%)	79 %	6
Grain	Maris Otter Crisp	3 kg (25.9%)	83 %	6
Grain	Carafa III	0.5 kg (4.3%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.3%)	68 %	1200
Grain	Special B Malt	0.5 kg (4.3%)	65.2 %	315
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3
Grain	Biscuit Malt	0.5 kg (4.3%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.25 kg (2.2%)	70 %	128
Grain	Słód Wędzony Steinbach	0.25 kg (2.2%)	80 %	5
Grain	Casle Malting Whisky Nature	0.25 kg (2.2%)	85 %	4
Grain	Jęczmień palony	0.2 kg (1.7%)	55 %	985
Grain	Black (Patent) Malt	0.14 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	50 g	10 min	10 %