

# First Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **15**
- SRM **27.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt   | 1.3 kg (14%)   | 82 %  | 4   |
| Grain | Viking Vienna Malt    | 3.3 kg (35.5%) | 79 %  | 7   |
| Grain | Viking Munich Malt    | 3.3 kg (35.5%) | 78 %  | 18  |
| Grain | Karmelowy Jasny 30EBC | 1 kg (10.8%)   | 75 %  | 30  |
| Grain | Jęczmień palony       | 0.4 kg (4.3%)  | 55 %  | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 65 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| fermentis w34/70 | Lager | Dry  | 33 g   | ---        |