

# Łącki Porter

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **26.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **36.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (41.5%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (27.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.2%)	79 %	22
Grain	Caramunich® typ I	1 kg (9.2%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.5%)	68 %	1200
Grain	Strzegom Karmel 600	0.3 kg (2.8%)	68 %	601
Grain	Strzegom Karmel 300	0.5 kg (4.6%)	70 %	299
Adjunct	Płatki owsiane	0.5 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	70 min	11.2 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Slant	200 ml	Fermentis Division of S.I.Lesaffre

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	sliwka wedzona	300 g	Boil	5 min