

Porter #1

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **19**
- SRM **31.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (30%)	79 %	22
Grain	Strzegom Wiedeński	0.7 kg (14%)	79 %	10
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Płatki owsiane	0.2 kg (4%)	85 %	3
Grain	Pszeniczny	0.2 kg (4%)	85 %	4
Sugar	Brown Sugar, Light	0.3 kg (6%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 04	Ale	Slant	200 ml	---
Us 04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	200 g	Boil	15 min