

# Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **69**
- SRM **40**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.4 kg (50%)	80 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	3.3 kg (30.6%)	80 %	20
Grain	Biscuit Malt	0.7 kg (6.5%)	79 %	45
Grain	Melanoiden Malt	0.5 kg (4.6%)	80 %	45
Grain	Strzegom Czekoladowy ciemny	0.6 kg (5.6%)	1 %	1200
Grain	Strzegom Czekoladowy jasny	0.2 kg (1.9%)	1 %	400
Adjunct	Rice Hulls	0.1 kg (0.9%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	95 g	65 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	250 ml	---

## Notes

- pH zacieru - 5.5  
pH przed gotowaniem 5.3  
Fermentacja w temp około 10stC  
W przypadku zbyt jasnej brzezki przedniej dodatek 100-200g siodu palonego na filtrację  
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