

Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **21**
- SRM **30.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **75.6 C**, Time **2 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **2 min** at **75.6C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.15 kg (30.7%)	80 %	5
Grain	Strzegom Monachijski typ I	4.25 kg (60.7%)	79 %	16
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400
Grain	Carahell	0.2 kg (2.9%)	77 %	26
Grain	Viking Barwiący	0.2 kg (2.9%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	10 min	10 %
Boil	Lublin (Lubelski)	15 g	65 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	20 g	---

Notes

- po próbie jodowej słod barwiący i 15 min podgrz do 75,6 mashout dr zadac w temp 19 po oznakacg fem do 10 stopni na 22 dni.

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

Mar 8, 2024, 8:18 PM