

# Porter

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **33**
- SRM **54.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **33 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (45.7%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 300	0.18 kg (2.1%)	70 %	299
Grain	Casle Malting Whisky Nature	0.12 kg (1.4%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (11.4%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1200
Sugar	Melasa	0.4 kg (4.6%)	80 %	25
Grain	Płatki pszeniczne	0.8 kg (9.1%)	85 %	3
Sugar	Cukier	1.5 kg (17.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Simcoe	25 g	10 min	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Trappist High Gravity	Ale	Liquid	200 ml	Wyeast Labs