

# Porter

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **30.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (64.9%)	95 %	5
Grain	Weyermann Monachijski	2 kg (26%)	95 %	16
Grain	Weyermann Czekoladowy pszeniczny	0.1 kg (1.3%)	68 %	1100
Grain	Weyermann żytni czekoladowy	0.1 kg (1.3%)	73 %	700
Grain	Carafa II specjal	0.25 kg (3.2%)	70 %	1150
Grain	Jęczmień palony	0.25 kg (3.2%)	100 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Challenger	15 g	60 min	5.8 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	Challenger	10 g	30 min	5.8 %
Boil	East Kent Goldings	5 g	5 min	5.1 %

Boil	Challenger	5 g	5 min	5.8 %
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