

Porter 2020

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **24**
- SRM **26**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Vienna | 3.5 kg (46.1%) | 80.5 % | 9 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (15.8%) | 79 % | 16 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (26.3%) | 80.5 % | 4 |
| Grain | Biscuit Malt CastelMalting | 0.3 kg (3.9%) | 79 % | 45 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.9%) | 70 % | 299 |
| Grain | Czekoladowy BestMalz | 0.3 kg (3.9%) | 60 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Brewers Gold | 13 g | 60 min | 4.5 % |
| Boil | Marynka | 7 g | 60 min | 8.8 % |
| Boil | Magnat | 15 g | 60 min | 11.2 % |

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|---------------------|-----------------------|------|-------|-------|
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |
|---------------------|-----------------------|------|-------|-------|