

# PORTER

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **60**
- SRM **30**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.8 kg (10.1%)	85 %	3
Grain	Weyermann - Pale Ale Malt	3 kg (37.7%)	85 %	7
Grain	Strzegom Monachijski typ I	2 kg (25.2%)	79 %	16
Grain	Weyermann - Pale Wheat Malt	1 kg (12.6%)	85 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Weyermann Specjal W	0.3 kg (3.8%)	68 %	300
Grain	Simpsons - Coffee Malt	0.25 kg (3.1%)	74 %	296
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Boil	lunga	20 g	40 min	11 %
Boil	Marynka	40 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	200 g	Secondary	5 day(s)