

Porter

- Gravity **26.2 BLG**
- ABV ---
- IBU **35**
- SRM **36.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (60.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 1 kg (8.7%) | 75 % | 150 |
| Grain | Weyermann - Smoked Malt | 1 kg (8.7%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.3%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ I | 2 kg (17.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 90 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe Whisky | 50 g | Secondary | 14 day(s) |