

Porter

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **37.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (52.6%) | 79 % | 22 |
| Grain | żytni palony | 0.25 kg (2.6%) | 50 % | 600 |
| Grain | special x | 0.5 kg (5.3%) | 75 % | 350 |
| Grain | obłuszczoney | 0.25 kg (2.6%) | 65 % | 900 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (2.6%) | 55 % | 985 |
| Grain | Żytni | 1 kg (10.5%) | 85 % | 8 |
| Sugar | Moskavado | 0.5 kg (5.3%) | 95 % | 100 |
| Grain | Strzegom Golden Ale | 0.75 kg (7.9%) | 80 % | 10 |
| Grain | Strzegom Wiedeński | 1 kg (10.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 50 min | 5.1 % |
| Boil | Apollo | 10 g | 50 min | 17 % |