

# PORTER

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **36.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield   | EBC  |
|-------|-----------------------------|----------------|---------|------|
| Grain | Strzegom Monachijski typ I  | 3 kg (35.1%)   | 79 %    | 19   |
| Grain | Strzegom Wiedeński          | 3 kg (35.1%)   | 79 %    | 11   |
| Grain | Oats, Flaked                | 0.8 kg (9.4%)  | 80 %    | 1    |
| Grain | Caraaroma (Weyermann)       | 0.5 kg (5.8%)  | 73.58 % | 474  |
| Grain | Special W                   | 0.5 kg (5.8%)  | 80.07 % | 404  |
| Grain | Żyto nie słodowane          | 0.5 kg (5.8%)  | 63 %    | 11   |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 %    | 1353 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10.5 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                |       |       |        |               |
|----------------|-------|-------|--------|---------------|
| Saflager Lager | Lager | Slant | 500 ml | DCL/Fermentis |
|----------------|-------|-------|--------|---------------|