

Porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **23**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **64 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **72 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **64 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	10 kg (41.7%)	79 %	10
Grain	Strzegom Monachijski typ I	8 kg (33.3%)	79 %	16
Grain	Viking - Monachijski typ II	4 kg (16.7%)	79 %	22
Grain	Strzegom Karmel 150	0.6 kg (2.5%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (1.2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.6 kg (2.5%)	68 %	400
Grain	Carafa	0.3 kg (1.2%)	70 %	664
Grain	Strzegom pszenica prażona	0.2 kg (0.8%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	6.8 %

Boil	Lublin (Lubelski)	100 g	5 min	4 %
Boil	Perle	30 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	600 ml	---