

## Porter

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **34.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.75 kg (39.7%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (22.7%)	80 %	20
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4
Grain	Weyermann - Caraamber	0.1 kg (2.3%)	75 %	65
Grain	Special B Castle	0.1 kg (2.3%)	70 %	350
Grain	Weyermann Specjal W	0.23 kg (5.2%)	68 %	300
Grain	Chocolate Malt (UK)	0.23 kg (5.2%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	180 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry Oloroso	25 g	Secondary	90 day(s)