

# porter

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **29**
- SRM **19.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **41.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **33.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (59.9%)	79 %	10
Grain	Monachijski	2 kg (24%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (12%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (3%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %