

Porter

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **52.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **2 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (59.5%) | 81 % | 4 |
| Grain | Caraaroma | 0.3 kg (3.6%) | 78 % | 400 |
| Grain | Brown | 0.3 kg (3.6%) | 75 % | 200 |
| Grain | Chocolate Malt | 0.3 kg (3.6%) | 73 % | 1200 |
| Grain | Extra black | 0.5 kg (6%) | 65 % | 1400 |
| Grain | Pale Ale | 2 kg (23.8%) | 80 % | 7 |