

# Porter gorniak

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **28**
- SRM **30.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	4.1 kg (51.3%)	78 %	20
Grain	Wiener Malz Best	3 kg (37.5%)	80 %	8
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Caramunich II Best	0.3 kg (3.8%)	73 %	120
Grain	Carafa II Best	0.3 kg (3.8%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	9.7 %
Boil	Perle	15 g	20 min	9.7 %
Aroma (end of boil)	Perle	10 g	10 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 - Bavarian Lager	Lager	Slant	600 ml	Wyeast Labs

## Notes

- Teilmaische (1/3) ziehen und für 5 min kochen, zubrühen und abmaischen bei 78°C.  
*Nov 19, 2024, 9:58 PM*