

# Porter Mazowiecki

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **29.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **52 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 **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt             | 1 kg (20.2%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński               | 1 kg (20.2%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II      | 1 kg (20.2%)  | 79 %  | 24  |
| Grain | Monachijski jasny Castle Malting | 1 kg (20.2%)  | 79 %  | 16  |
| Grain | specjal B Castle Malting         | 0.2 kg (4%)   | 79 %  | 350 |
| Grain | castle Malting biscuit malt      | 0.15 kg (3%)  | 79 %  | 50  |
| Grain | Płatki owsiane                   | 0.3 kg (6.1%) | 85 %  | 3   |
| Grain | Fawcett - Pale Chocolate         | 0.3 kg (6.1%) | 71 %  | 600 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 15 g   | 60 min | 11 %       |
| Boil    | Fuggles | 10 g   | 20 min | 5.9 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | ---        |