

Porter wielki czerwony

- Gravity **24.4 BLG**
- ABV ---
- IBU **48**
- SRM **56.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 6 kg (66.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 1.25 kg (13.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.6%) | 68 % | 400 |
| Grain | Carafa | 0.5 kg (5.6%) | 70 % | 664 |
| Grain | Strzegom Wiedeński | 0.75 kg (8.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Marynka | 30 g | 45 min | 10 % |
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 36 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | Suska sechlońska | 1000 g | Boil | 10 min |