

# 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