

Porter wiosenny

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **43**
- SRM **39.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **38.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (36.7%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (27.5%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (9.2%)	81 %	6
Grain	Weyermann - Dehusked Carafa III	0.2 kg (1.8%)	70 %	1024
Grain	Strzegom pszenica prażona	0.2 kg (1.8%)	70 %	1000
Grain	Strzegom Barwiący	0.1 kg (0.9%)	68 %	1300
Grain	Weyermann - Carapils	0.2 kg (1.8%)	78 %	4
Grain	Biscuit Malt	0.1 kg (0.9%)	79 %	45
Grain	Strzegom Pilzneński	1 kg (9.2%)	80 %	4
Grain	Oats, Flaked	0.4 kg (3.7%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.8%)	73 %	1001
Grain	Wheat, Flaked	0.4 kg (3.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %

Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Magnum	10 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	800 ml	Fermentum Mobile