

Porter z Piwowara

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **37**
- SRM **21.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **48 C**, Time **5 min**
- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **5 min** at **48C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.8 kg (52.9%) | 79 % | 22 |
| Grain | Pilzneński | 1 kg (29.4%) | 81 % | 4 |
| Grain | Fawcett - Brown | 0.3 kg (8.8%) | 72 % | 180 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (5.9%) | 73 % | 120 |
| Grain | Weyerman - pszeniczny | 0.1 kg (2.9%) | 73 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |