

Porteroza II

- Gravity **24.4 BLG**
- ABV ---
- IBU **33**
- SRM **57.2**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Monachijski	5 kg (53.2%)	78 %	22
Grain	Weyermann - Pilsner Malt	3 kg (31.9%)	81 %	5
Grain	Castle Cafe	0.2 kg (2.1%)	75.5 %	480
Grain	Special B Castle	0.4 kg (4.3%)	70 %	350
Grain	Strzegom Wędzony Wiśnia	0.4 kg (4.3%)	82 %	4
Grain	Weyermann - Carafa Special	0.2 kg (2.1%)	65 %	1400
Grain	Crisp - Chocolate	0.2 kg (2.1%)	--- %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	25 g	60 min	10 %

Boil	lunga	10 g	30 min	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	36 g	---