

# Quaranta Porter 2019

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **21**
- SRM **25.4**
- 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 **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 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	5 kg (58.8%)	79 %	16
Grain	Strzegom Monachijski typ II	3 kg (35.3%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (5.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	70 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Dry	12 g	---