

ZEK'S PORTER by Jamil

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **32**
- SRM **30.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (34.5%)	80.5 %	2
Grain	Briess - Munich Malt	4.5 kg (51.7%)	77 %	20
Grain	Caramel/Crystal Malt - 60L	0.2 kg (2.3%)	74 %	118
Grain	Special B Malt	0.2 kg (2.3%)	65.2 %	315
Grain	Weyermann - Dehusked Carafo III	0.15 kg (1.7%)	70 %	1024
Grain	Briess - Chocolate Malt	0.15 kg (1.7%)	60 %	690
Sugar	Candi Sugar, Amber	0.5 kg (5.7%)	100 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	34 g	90 min	9.5 %
Boil	Lublina	26 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	800 ml	Fermentis