N°1 Podstawa Pastry Porter

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **46**
- SRM **44.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(36.5%)*	80 %	5
Sugar	Muscovado	0.5 kg *(3.6%)*	98 %	400
Grain	Żytni	1 kg *(7.3%)*	85 %	8
Grain	Płatki owsiane	1 kg *(7.3%)*	85 %	3
Grain	Strzegom Czekoladowy 400	0.5 kg *(3.6%)*	68 %	400
Grain	Caraaroma	0.5 kg *(3.6%)*	78 %	400
Grain	Strzegom pszenica prażona	0.5 kg *(3.6%)*	70 %	1000
Grain	Jęczmień palony	0.2 kg *(1.5%)*	55 %	985
Grain	Brown Malt (British Chocolate)	1 kg *(7.3%)*	70 %	128
Sugar	Milk Sugar (Lactose)	1.5 kg *(10.9%)*	76.1 %	0
Grain	Strzegom Monachijski typ I	2 kg *(14.6%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	11 ml	Fermentum Mobile