

Porter Gonnese

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **43.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.665 kg (83.6%)	80 %	5
Grain	słód jęczmienny czekoladowy 400 Viking Malt	0.37 kg (4.6%)	71 %	1000
Grain	Fawcett - Dark Crystal	0.37 kg (4.6%)	71 %	300
Grain	Prażone ziarna jęczmienia Viking Malt	0.37 kg (4.6%)	68 %	1000
Grain	Jęczmień palony	0.2 kg (2.5%)	65 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	20 g	20 min	13 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis