Uncle Stalin's Porter

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **50**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2.5 kg *(38.2%)*	78 %	8
Grain	Viking Pilsner malt	2.5 kg *(38.2%)*	82 %	4
Grain	Viking Chocolate Malt 1200	0.2 kg *(3.1%)*	68 %	1200
Grain	Viking Chocolate Malt 400	0.2 kg *(3.1%)*	68 %	400
Grain	Caramel/Crystal Malt - 150	0.15 kg *(2.3%)*	72 %	150
Grain	Carahell	0.3 kg *(4.6%)*	77 %	26
Grain	Carafa III	0.2 kg *(3.1%)*	70 %	1034
Grain	Rye, Flaked	0.25 kg *(3.8%)*	78.3 %	4
Grain	Oats, Flaked	0.25 kg *(3.8%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %
Boil	Oktawia	15 g	60 min	9.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's