

22. Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **48**
- SRM **34.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (47.1%)	79 %	10
Grain	Pilzneński	1.4 kg (32.9%)	81 %	4
Grain	Weyermann Caramunich 3	0.5 kg (11.8%)	76 %	150
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.5%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	11 %