

# BPorter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **36**
- SRM **38.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	1 kg (12.5%)	68 %	601
Grain	Strzegom Karmel 150	1 kg (12.5%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	11 %
Whirlpool	Zula	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	800 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirlfloc T	1.25 g	Boil	10 min
Flavor	Suska Sechlońska	500 g	Boil	10 min