

# GAS Porter

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **56**
- SRM **31.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (55.6%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (11.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (16.7%)	79 %	22
Grain	Weyermann - Carapils	1 kg (11.1%)	78 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.8%)	73 %	1001
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	0 min	11 %
Boil	lunga	25 g	20 min	11 %
Boil	Marynka	25 g	20 min	8.8 %
Boil	Marynka	25 g	40 min	8.8 %
Boil	Target	25 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe Whisky	25 g	Secondary	7 day(s)
Other	pożywka dla drożdży	5 g	Boil	10 min