

Hangry Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **31**
- SRM **31.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	3 kg (30%)	79 %	10
Grain	Monachijski	2 kg (20%)	80 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (5%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (20%)	80 %	4
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45
Grain	Special B Castle	0.5 kg (5%)	70 %	400
Grain	Chocolate Malt (UK)	0.2 kg (2%)	73 %	1200
Do przejścia na mashout!				
Grain	Płatki owsiane	1 kg (10%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.3 kg (3%)	70 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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34/70	Lager	Slant	300 ml	Fermentis
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