

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-------|-------|--------|-----------|
| 34/70 | Lager | Slant | 300 ml | Fermentis |
|-------|-------|-------|--------|-----------|