

Monster Porter

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **32**
- SRM **51**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **55.5 liter(s)**
- Total mash volume **74 liter(s)**

Steps

- Temp **69 C**, Time **75 min**

Mash step by step

- Heat up **55.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 12 kg (56.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 3 kg (14.2%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 1 kg (4.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (2.4%) | 68 % | 1200 |
| Grain | Płatki owsiane | 2 kg (9.4%) | 85 % | 3 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (8%) | 90 % | 650 |
| Sugar | Muscovado ciemne | 1 kg (4.7%) | 99 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 50 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

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