

# Monster Porter

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- 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