

N°1 Podstawa Pastry Porter

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **46**
- SRM **44.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (36.5%) | 80 % | 5 |
| Sugar | Muscovado | 0.5 kg (3.6%) | 98 % | 400 |
| Grain | Żytni | 1 kg (7.3%) | 85 % | 8 |
| Grain | Płatki owsiane | 1 kg (7.3%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (3.6%) | 68 % | 400 |
| Grain | Caraaroma | 0.5 kg (3.6%) | 78 % | 400 |
| Grain | Strzegom pszenica prażona | 0.5 kg (3.6%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.2 kg (1.5%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 1 kg (7.3%) | 70 % | 128 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (10.9%) | 76.1 % | 0 |
| Grain | Strzegom Monachijski typ I | 2 kg (14.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------|---------------|-------------|-------------------|
| Boil | Marynka | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Liquid | 11 ml | Fermentum Mobile |