

# PORTER

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **51**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I       | 3 kg (41.7%)  | 79 %  | 16   |
| Grain | Strzegom Wiedeński               | 3 kg (41.7%)  | 79 %  | 10   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.9%) | 73 %  | 120  |
| Grain | Weyermann - Carafa Special II    | 0.2 kg (2.8%) | 70 %  | 1100 |
| Grain | Strzegom Karmel 300              | 0.5 kg (6.9%) | 70 %  | 299  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Marynka PL  | 50 g   | 60 min | 8.8 %      |
| Boil    | Lubelski PL | 50 g   | 15 min | 3.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                   |       |     |      |     |
|-------------------|-------|-----|------|-----|
| Fermentis W-34/70 | Lager | Dry | 20 g | --- |
|-------------------|-------|-----|------|-----|

## Notes

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*Aug 19, 2017, 5:07 PM*