

PORTER 2

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **36**
- SRM **29**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom Monachijski typ I	5 kg (58.1%)	79 %	15
Grain	Viking Pilsner malt	2 kg (23.3%)	82 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.8%)	73 %	120
Grain	Special B Castle	0.25 kg (2.9%)	70 %	400
Grain	Weyermann Carafa® Special typ II	0.25 kg (2.9%)	--- %	1200
Grain	Płatki owsiane	0.3 kg (3.5%)	85 %	3
Sugar	cukier trzcinowy	0.3 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.4 %
Boil	Lublin (Lubelski)	50 g	15 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	1000 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	cukier trzcinowy	300 g	Boil	15 min
Fining	whirflock	0.5 g	Boil	15 min

Notes

- Carafa II dodana na ostatnie 15 minut.
Sep 27, 2019, 4:40 PM