

Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **39**
- SRM **31.7**
- 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 **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 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	3.8 kg (40.9%)	79 %	16
Grain	Strzegom Wiedeński	2.8 kg (30.1%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (10.8%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	1 kg (10.8%)	73 %	120
Grain	Caraaroma	0.5 kg (5.4%)	78 %	400
Grain	Carafa II	0.2 kg (2.2%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	120 ml	Fermentis