

# Porter

- Gravity **18.9 BLG**
- ABV ---
- IBU **24**
- SRM **37.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (52.6%)   | 79 %  | 22  |
| Grain | żytni palony                | 0.25 kg (2.6%) | 50 %  | 600 |
| Grain | special x                   | 0.5 kg (5.3%)  | 75 %  | 350 |
| Grain | obłuszczony                 | 0.25 kg (2.6%) | 65 %  | 900 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (2.6%) | 55 %  | 985 |
| Grain | Żytni                       | 1 kg (10.5%)   | 85 %  | 8   |
| Sugar | Moskavado                   | 0.5 kg (5.3%)  | 95 %  | 100 |
| Grain | Strzegom Golden Ale         | 0.75 kg (7.9%) | 80 %  | 10  |
| Grain | Strzegom Wiedeński          | 1 kg (10.5%)   | 79 %  | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 50 min | 5.1 %      |
| Boil    | Apollo             | 10 g   | 50 min | 17 %       |