

# PORTER

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **26**
- SRM **30**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I       | 4.5 kg (49.5%) | 79 %  | 16   |
| Grain | Strzegom Pilzneński              | 2.2 kg (24.2%) | 80 %  | 4    |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.3%)  | 73 %  | 120  |
| Grain | Special B Castle                 | 0.15 kg (1.6%) | 70 %  | 350  |
| Grain | Weyermann - Carafa II            | 0.35 kg (3.8%) | 70 %  | 1200 |
| Grain | Płatki owsiane                   | 0.3 kg (3.3%)  | 85 %  | 3    |
| Sugar | cukier trzcinowy                 | 0.3 kg (3.3%)  | --- % | ---  |
| Grain | Strzegom Wiedeński               | 1 kg (11%)     | 79 %  | 10   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 7.4 %      |
| Boil    | Lublin (Lubelski) | 40 g   | 20 min | 3 %        |

## Yeasts

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

### Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Cukier trzcinowy | 300 g  | Boil    | 15 min |

### Notes

- Carafa II dodana na ostatnie 15 minut.  
*Sep 25, 2019, 6:00 PM*