

Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **33**
- SRM **31.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (42%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (16.8%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (8.4%)	80 %	4
Grain	Pszeniczny	0.25 kg (4.2%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Barwiący	0.15 kg (2.5%)	55 %	985
Grain	Czekoladowy	0.15 kg (2.5%)	60 %	400
Grain	Płatki jęczmienne	1.2 kg (20.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	Magnat	15 g	30 min	11.2 %
Boil	Lomik	15 g	20 min	3.8 %
Boil	Lomik	15 g	7 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	400 g	Boil	60 min