

# Porter ala Dorota Chrapek

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **34**
- SRM **32.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (46.2%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	16 g	60 min	10.5 %
Boil	Rakau (NZ)	30 g	15 min	10.5 %