

# Porter Barycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.8%)	80 %	4
Grain	Strzegom Monachijski typ I	4 kg (49%)	79 %	16
Grain	Carahell	0.7 kg (8.6%)	77 %	26
Grain	Strzegom Jęczmień palony	0.2 kg (2.5%)	55 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.16 kg (2%)	73 %	1000
Grain	Kawowy	0.1 kg (1.2%)	65 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Marynka	10 g	0 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	5 g	Mash	100 min
Fining	Mech Irlandzki	5 g	Boil	15 min

### Notes

- Fermentowany w 15 st C.  
*Nov 12, 2017, 11:12 AM*