

# Porter lukrecjowy

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **39.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	10
Grain	Monachijski	2 kg (36.4%)	80 %	16
Grain	Caraaroma	0.7 kg (12.7%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.5 kg (9.1%)	70 %	900
Grain	Oats, Flaked	0.3 kg (5.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.9 %
Aroma (end of boil)	Marynka	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Spice	lukrecja	20 g	Boil	15 min