

# Porter Mazowiecki

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **29.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (20.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (20.2%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (20.2%)	79 %	24
Grain	Monachijski jasny Castle Malting	1 kg (20.2%)	79 %	16
Grain	specjal B Castle Malting	0.2 kg (4%)	79 %	350
Grain	castle Malting biscuit malt	0.15 kg (3%)	79 %	50
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.3 kg (6.1%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Fuggles	10 g	20 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	---