

# Porter Monach I

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **42**
- SRM **36.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I Weyermann	5 kg (59.5%)	75 %	15
Grain	Brown Fawcett	1 kg (11.9%)	75 %	180
Grain	Special B Castle	1 kg (11.9%)	70 %	290
Grain	Karmelowy żytni Strzegom	0.5 kg (6%)	75 %	150
Liquid Extract	WES ekstrakt słodowy jasny	0.9 kg (10.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	100 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	300 ml	White Labs