

# Porter Południowy

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **35.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.7 kg (47.8%)	80 %	16
Grain	Strzegom Pilzneński	2.5 kg (44.2%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.2%)	80 %	1200
Grain	Słód palony	0.1 kg (1.8%)	80 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	50 min	7.5 %
Boil	Hallertau	10 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile