

## porter pszeniczny

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **26.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.1%)	80 %	5
Grain	Pilznieński	1.5 kg (22.6%)	81 %	4
Grain	Pszeniczny	2.2 kg (33.1%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.5%)	68 %	400
Grain	karmelowy 200	0.3 kg (4.5%)	70 %	200
Grain	Castle Cafe	0.2 kg (3%)	75.5 %	480
Grain	Jęczmień palony	0.15 kg (2.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Marynka	20 g	30 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile