

Porter z Piwowara II

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **35**
- SRM **25.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **48 C**, Time **5 min**
- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **5 min** at **48C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.8 kg (54.5%)	79 %	22
Grain	Pilzneński	0.7 kg (21.2%)	81 %	4
Grain	Weyermann - Pale Ale Malt	0.3 kg (9.1%)	85 %	7
Grain	Strzegom Czekoladowy jasny	0.3 kg (9.1%)	68 %	400
Grain	Weyerman - pszeniczny	0.2 kg (6.1%)	73 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	18 g	60 min	4.6 %
Boil	Sybilla	40 g	10 min	5.7 %