

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 % |