

# Porter z Piwowara

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **37**
- SRM **21.2**
- 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 **11.9 liter(s)**
- Total mash volume **15.3 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 **11.9 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 **1.6 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 (52.9%)	79 %	22
Grain	Pilzneński	1 kg (29.4%)	81 %	4
Grain	Fawcett - Brown	0.3 kg (8.8%)	72 %	180
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (5.9%)	73 %	120
Grain	Weyerman - pszeniczny	0.1 kg (2.9%)	73 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %