

# porterek

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **29**
- SRM **57.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.5 kg (70%)	79 %	22
Grain	Special B Malt	0.5 kg (10%)	65.2 %	315
Grain	Weyermann Specjal W	0.5 kg (10%)	68 %	300
Grain	castel malting - Chocolate Wheat	0.5 kg (10%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	60 min	11.2 %