

## Porterove

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **35**
- SRM **50.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (10%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (40%)	79 %	22
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985
Grain	Fawcett - Brown	0.5 kg (10%)	72 %	180
Grain	Strzegom Czekoladowy jasny	0.5 kg (10%)	68 %	400
Sugar	cukier	0.2 kg (4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	saaz	15 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---