

# Porteryyy

- Gravity **24 BLG**
- ABV ---
- IBU **35**
- SRM **85.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (31.3%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (20.8%)	79 %	22
Grain	Viking Pale Ale malt	2 kg (20.8%)	80 %	5
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17.7%)	80 %	621
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe maczane w winie	50 g	Primary	35 day(s)

## Notes

- Rozdzielenie fermentacji na dwa wiadra  
*Jul 15, 2016, 7:56 AM*