

# Prawilniak - pierwszy porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **28**
- SRM **32.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **17 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **20 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aromatic Malt	0.5 kg (5.2%)	78 %	50
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4
Grain	Strzegom Monachijski typ II	3 kg (30.9%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (30.9%)	79 %	10
Grain	Biscuit Malt	0.5 kg (5.2%)	79 %	50
Grain	Weyermann - Carawheat	0.5 kg (5.2%)	77 %	125
Grain	Strzegom Pilzneński	1 kg (10.3%)	80 %	4
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	1100

Palone ziarno jęczmienia dodane podasz wygrzewu

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	45 min	11.2 %
Boil	Magnat	10 g	35 min	11.2 %
Boil	Magnat	10 g	25 min	11.2 %

Boil	Magnat	10 g	15 min	11.2 %
Boil	Magnat	10 g	5 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- coś tu jest pojebane  
*Jan 19, 2019, 7:20 PM*