

# Purter

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **23**
- SRM **16.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **65 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **65 min** at **62C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49.3%)	80 %	5
Grain	Wędzony bukiem Viking Malt	2 kg (19.7%)	82 %	10
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Jęczmień palony	0.15 kg (1.5%)	55 %	985
Grain	Strzegom Karmel 30	0.5 kg (4.9%)	75 %	30
Grain	Płatki owsiane	2 kg (19.7%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Noth	Ale	Slant	200 ml	---