

WaPorter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **38**
- SRM **23.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 5.7 kg (81.4%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.8 kg (11.4%) | 73 % | 120 |
| Grain | Caraaroma | 0.3 kg (4.3%) | 78 % | 400 |
| Grain | CastleMalting Kawowy | 0.2 kg (2.9%) | 77 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - California Lager | Lager | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------|-----|------|--------|
| Other | Mech irlandzki | 5 g | Boil | 12 min |
|-------|----------------|-----|------|--------|