

Whiskey Porterlike

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **27.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit	1.2 kg (20.7%)	79 %	50
Grain	Chocolate	0.4 kg (6.9%)	60 %	900
Grain	Simpsons - Golden Promise	1.5 kg (25.9%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (34.5%)	79 %	22
Sugar	Brown Sugar, Light	0.7 kg (12.1%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	90 min	10.5 %
Boil	Kazbek	20 g	60 min	4.6 %
Boil	Vital	5 g	30 min	13 %
Boil	Fuggles	2 g	15 min	4.5 %
Boil	Relax	2 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie mocno przypalone	40 g	Secondary	21 day(s)
Herb	Mięta	20 g	Secondary	14 day(s)
Herb	Mięta	20 g	Boil	15 min
Flavor	Płatki dębowe amerykańskie mocno przypalone	40 g	Bottling	---