

## Ale Porter 2

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **56**
- SRM **40**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Vienna Malt               | 5 kg (61.7%)   | 79 %  | 7    |
| Grain | Viking Wheat Malt                | 1 kg (12.3%)   | 83 %  | 5    |
| Grain | Viking Pale Cookie               | 1 kg (12.3%)   | 75 %  | 25   |
| Grain | Strzegom Barwiący<br>OBŁUSZCZONY | 0.25 kg (3.1%) | 68 %  | 1100 |
| Grain | Strzegom Karmel<br>300           | 0.25 kg (3.1%) | 70 %  | 299  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.2 kg (2.5%)  | 5 %   | 1200 |
| Grain | Oats, Flaked                     | 0.4 kg (4.9%)  | 80 %  | 2    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 50 g   | 60 min | 11.5 %     |
| Boil    | East Kent Goldings | 20 g   | 15 min | 5.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

## Notes

- Strzegom Czekoladowy ciemny na ostatnie 10 minut  
*Dec 12, 2018, 11:47 AM*