

Baracus Porter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **28.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **1 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **1 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (53.6%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.35 kg (12.5%) | 72 % | 180 |
| Grain | Caraaroma | 0.35 kg (12.5%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (10.7%) | 79 % | 22 |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (7.1%) | 85 % | 5 |
| Grain | Carafa | 0.1 kg (3.6%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Fuggles | 10 g | 20 min | 4.5 % |
| Boil | Fuggles | 10 g | 1 min | 4.5 % |

Yeasts

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

| | | | | |
|-------------|-----|-----|-------|-----|
| Safale S-04 | Ale | Dry | 6.5 g | --- |
|-------------|-----|-----|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |