

# Baracus Porter

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- 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
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Safale S-04	Ale	Dry	6.5 g	---
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### Extras

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