

# Karob Porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **25**
- SRM **46.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.28 kg (5.8%)	80 %	16
Grain	Strzegom Wiedeński	0.25 kg (5.1%)	79 %	10
Grain	Viking Pale Ale malt	0.29 kg (6%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.2%)	75 %	150
Grain	Pszeniczny	0.5 kg (10.3%)	85 %	1
Grain	Pilzneńsk Weyerman	1 kg (20.6%)	81 %	4
Grain	Abbey Malt Weyermann	1.147 kg (23.6%)	75 %	45
Grain	Carafa III	0.094 kg (1.9%)	70 %	1034
Sugar	Melasa karobowa	0.25 kg (5.1%)	--- %	700
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.1%)	68 %	400
Grain	Viking melanoidynowy	0.5 kg (10.3%)	75 %	60
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Lublin (Lubelski)	22 g	60 min	4 %
Aroma (end of boil)	Mosaic	15 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis Division of S.I.Lesaffre