

## Luk - Porter

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **27**
- SRM **25.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wiedeński	2.6 kg (35.7%)	79 %	9
Grain	Viking Monachijski Jasny	1.74 kg (23.9%)	78 %	16
Grain	Viking Pilzneński	1.74 kg (23.9%)	80 %	4
Grain	Viking Karmelowy 150	0.43 kg (5.9%)	75 %	150
Grain	Viking Karmelowy 300	0.43 kg (5.9%)	73 %	300
Grain	Viking Cookie	0.17 kg (2.3%)	72 %	50
Grain	Viking Czekoladowy Ciemny	0.17 kg (2.3%)	67 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26 g	60 min	10.5 %
Boil	Sybilla	8.7 g	20 min	6.3 %
Boil	Lubelski	8.7 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis