

# Milk porter

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **44**
- SRM **37.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńsk Weyerman	2 kg (35.4%)	81 %	4
Grain	Pszeniczny	1.5 kg (26.5%)	85 %	1
Grain	Cookie	1 kg (17.7%)	75 %	50
Grain	Strzegom Karmel 300	0.1 kg (1.8%)	70 %	299
Grain	Strzegom pszenica prażona	0.05 kg (0.9%)	70 %	1000
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	601
Grain	Barwiący	0.05 kg (0.9%)	55 %	985
Grain	Karmelowy żytni Strzegom	0.2 kg (3.5%)	75 %	150
Grain	Żyto prażone	0.05 kg (0.9%)	50 %	1100
Grain	Viking Pale Ale malt	0.5 kg (8.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8.6 g	60 min	8.7 %
Boil	Citra	10 g	60 min	13.5 %

Boil	Lublin (Lubelski)	20 g	60 min	2.6 %
Boil	Cascade	5.3 g	60 min	7.6 %
Boil	Citra	4.1 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao	80 g	Boil	60 min
Flavor	Mleko w proszku odtłuszczone	1000 g	Boil	60 min