

## Pierwszy porter

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **16**
- SRM **26.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **470 liter(s)**
- Trub loss **1 %**
- Size with trub loss **474.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **517.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **525 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **375 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **292.3 liter(s)** of **76C** water or to achieve **517.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	110 kg (73.3%)	79 %	22
Grain	Strzegom Karmel 150	10 kg (6.7%)	75 %	150
Grain	Viking Wędzony bukiem	25 kg (16.7%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	5 kg (3.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	150 g	60 min	7 %
Boil	Sybilla	500 g	20 min	6.5 %
Aroma (end of boil)	Sybilla	700 g	5 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	1 ml	---