

poretr V1

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **56.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (28.5%) | 80 % | 5 |
| Grain | Monachijski | 3 kg (28.5%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (19%) | 79 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.33 kg (3.1%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.4 kg (3.8%) | 85 % | 3 |
| Grain | Briess - Dark Chocolate Malt | 0.6 kg (5.7%) | 60 % | 827 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (4.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (1.9%) | 55 % | 985 |
| Grain | Briess - Black Malt | 0.5 kg (4.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 9 % |
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Marynka | 10 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 300 ml | Fermentum Mobile |