

# Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **63**
- SRM **29.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (60.6%)	81 %	8
Grain	Pilzneński	1 kg (12.1%)	81 %	2
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (18.2%)	80 %	20
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3%)	73 %	120
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.4%)	74 %	788
Grain	Caraaroma	0.2 kg (2.4%)	78 %	400
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Amarillo	30 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe Vanilla	20 g	Secondary	14 day(s)