

# Porter

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **50**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.3 kg (27.7%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3.8 kg (45.8%)	80 %	20
Grain	Weyermann Caramunich 3	0.73 kg (8.8%)	76 %	150
Grain	Caraaroma	1.1 kg (13.3%)	78 %	400
Grain	Weyermann - Carafa II	0.37 kg (4.5%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10.5 g	---