

porter 2017

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **52**
- SRM **42.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **70 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (27.9%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.44 kg (4.9%)	75 %	150
Grain	Pilzneński	1 kg (11.2%)	81 %	4
Grain	Weyermann Caramunich 3	0.6 kg (6.7%)	76 %	150
Grain	Special B Malt	0.6 kg (6.7%)	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.7 kg (7.8%)	68 %	400
Grain	Jęczmień palony	0.122 kg (1.4%)	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre