

# Porter 2020

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **24**
- SRM **26**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	3.5 kg (46.1%)	80.5 %	9
Grain	Strzegom Monachijski typ I	1.2 kg (15.8%)	79 %	16
Grain	BESTMALZ - Best Pilsen	2 kg (26.3%)	80.5 %	4
Grain	Biscuit Malt CastelMalting	0.3 kg (3.9%)	79 %	45
Grain	Strzegom Karmel 300	0.3 kg (3.9%)	70 %	299
Grain	Czekoladowy BestMalz	0.3 kg (3.9%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	13 g	60 min	4.5 %
Boil	Marynka	7 g	60 min	8.8 %
Boil	Magnat	15 g	60 min	11.2 %

Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
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