

## #?? Porter 3

---

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **31**
- SRM **40.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC  |
|-------|------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński     | 3.8 kg (47.5%) | 79 %   | 10   |
| Grain | Monachijski            | 3 kg (37.5%)   | 80 %   | 16   |
| Grain | Special B Malt         | 0.25 kg (3.1%) | 65.2 % | 315  |
| Grain | Weyermann Caramunich 2 | 0.25 kg (3.1%) | 76 %   | 120  |
| Grain | Caraaroma              | 0.25 kg (3.1%) | 78 %   | 400  |
| Sugar | Corn Sugar (Dextrose)  | 0.15 kg (1.9%) | 100 %  | 0    |
| Grain | Carafa II              | 0.3 kg (3.8%)  | 70 %   | 1100 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 50 min | 11 %       |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 1 g    | Mangrove Jack's |