

# Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **29**
- SRM **40.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (47.6%)	79 %	10
Grain	Monachijski	3.2 kg (38.1%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.6%)	75 %	30
Grain	Strzegom Karmel 600	0.5 kg (6%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Slant	200 ml	Fermentis