

PORTER

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **25**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 3 kg (38%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (38%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (6.3%) | 78 % | 400 |
| Grain | Weyermann Specjal W | 0.5 kg (6.3%) | 68 % | 300 |
| Grain | Płatki owsiane | 0.8 kg (10.1%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 600 ml | Fermentis |