

# Porter

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **28**
- SRM **35**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (41.7%)	79 %	10
Grain	Monachijski	5 kg (41.7%)	80 %	16
Grain	Weyermann Caramunich 3	1 kg (8.3%)	76 %	150
Grain	Weyermann - Carafa II	0.5 kg (4.2%)	70 %	837
Grain	Caraaroma	0.5 kg (4.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13 %
Aroma (end of boil)	Magnum	10 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	500 ml	Fermentis