

Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **25.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **69.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **70.2 liter(s)**
- Total mash volume **93.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **70.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **69.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|-----|
| Grain | Monachijski | 13.5 kg (57.7%) | 80 % | 16 |
| Grain | Pilznieński | 6.6 kg (28.2%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.9 kg (3.8%) | 73 % | 120 |
| Grain | Special B Malt | 0.45 kg (1.9%) | 65.2 % | 315 |
| Grain | Carafa II | 1.05 kg (4.5%) | 70 % | 812 |
| Grain | Płatki owsiane | 0.9 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 120 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 120 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 30 ml | Wyeast Labs |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Other | Cukier Trzcinowy | 900 g | Boil | 20 min |