

## porter

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **27.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (58.8%)   | 79 %  | 10  |
| Grain | Carafa special 1   | 0.2 kg (5.9%)  | 70 %  | 900 |
| Grain | golden ale         | 0.2 kg (5.9%)  | 80 %  | 12  |
| Grain | caea bohemian      | 0.2 kg (5.9%)  | 70 %  | 200 |
| Grain | Monachijski        | 0.5 kg (14.7%) | 80 %  | 16  |
| Grain | Płatki przenie     | 0.3 kg (8.8%)  | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11 g   | ---        |