

# Porter Beskidzki

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **35**
- SRM **24.8**
- 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 **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66.3 liter(s)**
- Total mash volume **88.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **66.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **31.7 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12.6 kg (57%)	82 %	4
Grain	Viking Munich Malt	4 kg (18.1%)	78 %	18
Grain	Caramunich® typ I	2 kg (9%)	73 %	80
Grain	Caraaroma	1.5 kg (6.8%)	78 %	400
Grain	Carafa II	0.5 kg (2.3%)	70 %	812
Grain	Jęczmień niesłodowany	1.5 kg (6.8%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	80 g	20 min	4 %