

# Porter Grodziski

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **27.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (64.9%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (26%)	79 %	22
Grain	Strzegom Karmel 150	0.1 kg (2.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM42 Stare Nadreńskie	Ale	Slant	200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	50 g	Mash	0 min