

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 200 ml | Fermentum Mobile |
|-----------------------|-----|-------|--------|------------------|

Extras

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