

# Porter I

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **35.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **62.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33.3%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (33.3%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (11.1%)	80 %	5
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Carahell	0.5 kg (5.6%)	77 %	26
Grain	Jęczmień palony	0.4 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.1%)	68 %	400
Sugar	Candi Sugar, Amber	0.5 kg (5.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Aroma (end of boil)	Marynka	20 g	15 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	0.6 ml	Fermentis

### Notes

- Warzone 29.12.2017, warka 24.BLG początkowe 19. Zlewane na cichą 19/20.01.2018 - blg 4. Rozlane 03.02. przy BLG - 4.  
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