

## porter pszeniczny

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **26.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt          | 2 kg (30.1%)   | 80 %   | 5   |
| Grain | Pilznieński                   | 1.5 kg (22.6%) | 81 %   | 4   |
| Grain | Pszeniczny                    | 2.2 kg (33.1%) | 85 %   | 4   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.3 kg (4.5%)  | 68 %   | 400 |
| Grain | karmelowy 200                 | 0.3 kg (4.5%)  | 70 %   | 200 |
| Grain | Castle Cafe                   | 0.2 kg (3%)    | 75.5 % | 480 |
| Grain | Jęczmień palony               | 0.15 kg (2.3%) | 55 %   | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8 %        |
| Boil    | Marynka | 20 g   | 30 min | 8 %        |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |