

PORTER torf

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **19**
- SRM **43.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|--------|------|
| Grain | Casle Malting Whisky Nature | 3 kg (27.1%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (27.1%) | 79 % | 10 |
| Adjunct | Płatki owsiane | 1 kg (9%) | 85 % | 3 |
| Grain | Fawcett - Crystal | 0.5 kg (4.5%) | 70 % | 160 |
| Grain | Abbey Malt Weyermann | 0.66 kg (6%) | 75 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (5.4%) | 73 % | 1001 |
| Grain | Special B Malt | 0.5 kg (4.5%) | 65.2 % | 315 |
| Grain | Caramunich® typ I | 0.3 kg (2.7%) | 73 % | 80 |
| Grain | cararoma | 0.3 kg (2.7%) | 70 % | 350 |
| Grain | Carafa | 0.2 kg (1.8%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Crystal | 50 g | 60 min | 4.5 % |
| Boil | Crystal | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda Piwowarska | 5 g | Mash | 60 min |