

Porter wiosenny

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **43**
- SRM **39.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **38.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (36.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (27.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (9.2%) | 81 % | 6 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (1.8%) | 70 % | 1024 |
| Grain | Strzegom pszenica prażona | 0.2 kg (1.8%) | 70 % | 1000 |
| Grain | Strzegom Barwiący | 0.1 kg (0.9%) | 68 % | 1300 |
| Grain | Weyermann - Carapils | 0.2 kg (1.8%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.1 kg (0.9%) | 79 % | 45 |
| Grain | Strzegom Pilzneński | 1 kg (9.2%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (3.7%) | 80 % | 2 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.8%) | 73 % | 1001 |
| Grain | Wheat, Flaked | 0.4 kg (3.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7 % |

| | | | | |
|------|-------------------|------|--------|--------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Boil | Magnum | 10 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 800 ml | Fermentum Mobile |