

## Porterek covidowy

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **31.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.4%)	75 %	30
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Monachijski	3 kg (37.5%)	80 %	16
Grain	Czekoladowy	0.45 kg (5.6%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Dry	30 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	wapno piwowarskie	1 g	Mash	1 min
Other	łuska ryżowa	250 g	Mash	1 min
Fining	whirfloc tabletki	1 g	Boil	20 min

### Notes

- Warzony 17.20.21 - 18,5 BLg 22 litry  
Drożdże dodane 18.02.21  
Burzliwa 14 dni - 8-12 C  
Cicha 14 dni - 8-12 C

Leżakowanie 3-6 miesięcy

refermentacja 6 g cukru na 1 litr  
*Feb 17, 2021, 4:40 PM*