

# Zek's Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **31**
- SRM **25.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3.17 kg (33.9%)	81 %	4
Grain	Monachijski	5.44 kg (58.2%)	80 %	16
Grain	Caramel/Crystal Malt - 60L	0.227 kg (2.4%)	74 %	118
Grain	Special B Malt	0.227 kg (2.4%)	65.2 %	315
Grain	Carafa II	0.17 kg (1.8%)	70 %	812
Grain	Briess - Dark Chocolate Malt	0.113 kg (1.2%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	82 g	60 min	4 %
Boil	Lublin (Lubelski)	28 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP885 - Zurich Lager Yeast	Lager	Liquid	66 ml	White Labs

## Notes

- <https://www.homebrewersassociation.org/homebrew-recipe/beer-recipe-of-the-week-zeks-porter/>  
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