

Porter Siedlecki

- Gravity **20.9 BLG**
- ABV ---
- IBU **41**
- SRM **39.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.55 kg (47.7%)	79 %	16
Grain	Strzegom Wiedeński	3.55 kg (47.7%)	79 %	10
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	Amarillo	40 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min