

## #B014 PORTER

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU ---
- SRM **102.5**
- Style **American IPA**

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

### Steps

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

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (18.7%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (9.3%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (9.3%)	80 %	3
Grain	Strzegom Monachijski typ II	2 kg (18.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	1 kg (9.3%)	68 %	1200
Grain	Jęczmień palony	1 kg (9.3%)	55 %	985
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (15.9%)	80 %	700
Sugar	Milk Sugar (Lactose)	0.5 kg (4.7%)	76.1 %	0
Sugar	Brown Sugar, Dark	0.5 kg (4.7%)	100 %	99

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	1000 ml	---