

Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **55**
- SRM **31.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **31.9 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-2.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.78 kg (34.8%)	81 %	4
Grain	Strzegom Monachijski typ I	4.18 kg (52.4%)	79 %	16
Grain	Strzegom Karmel 300	0.23 kg (2.9%)	70 %	299
Grain	Strzegom Karmel 150	0.32 kg (4%)	75 %	150
Grain	Carafa III	0.32 kg (4%)	70 %	1034
Grain	Płatki owsiane	0.15 kg (1.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	120 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik espe	Ale	Slant	80 ml	---

Notes

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

- Wędzona śliwka
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