

Porter

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **59**
- SRM **30.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **-5.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10 kg (66.7%) | 85 % | 7 |
| Grain | Monachijski | 2 kg (13.3%) | 80 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (13.3%) | 80 % | 20 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (3.3%) | 71 % | 600 |
| Końcówka zacierania | | | | |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (3.3%) | 71 % | 600 |
| Wysładzanie | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Chinook | 100 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|-----------|------|
| Flavor | Figa macerowana w JD | 0 g | Secondary | --- |
| Flavor | Wiśnie po prod bimbru | 0 g | Secondary | --- |
| Flavor | Wiórki dębowe macerowane w JD | 0 g | Secondary | --- |