

Porter

- Gravity **26.2 BLG**
- ABV ---
- IBU **35**
- SRM **36.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (60.9%)	79 %	6
Grain	Strzegom Karmel 150	1 kg (8.7%)	75 %	150
Grain	Weyermann - Smoked Malt	1 kg (8.7%)	81 %	6
Grain	Strzegom Karmel 600	0.5 kg (4.3%)	68 %	601
Grain	Strzegom Monachijski typ I	2 kg (17.4%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe Whisky	50 g	Secondary	14 day(s)