

Porter

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **20**
- SRM **38.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **38.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 4 kg (33.9%) | 81 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (16.9%) | 85 % | 7 |
| Grain | Płatki żytnie | 1 kg (8.5%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.3 kg (2.5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.2%) | 68 % | 1200 |
| Grain | Pszeniczny | 2 kg (16.9%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (16.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lubelski | 60 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 40 g | 40 min | 3.5 % |