

# Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **23**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (34.5%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (23%)	79 %	22
Grain	Pilzneński	2 kg (23%)	81 %	4
Grain	Płatki pszeniczne	1 kg (11.5%)	85 %	3
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Grain	Carafa II	0.1 kg (1.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	44 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale W34/70	Lager	Dry	10 g	---