

# Porter Barycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński              | 3 kg (36.8%)  | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I       | 4 kg (49%)    | 79 %  | 16   |
| Grain | Carahell                         | 0.7 kg (8.6%) | 77 %  | 26   |
| Grain | Strzegom Jęczmień palony         | 0.2 kg (2.5%) | 55 %  | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.16 kg (2%)  | 73 %  | 1000 |
| Grain | Kawowy                           | 0.1 kg (1.2%) | 65 %  | 500  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 40 g   | 60 min | 10 %       |
| Boil                | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |
| Aroma (end of boil) | Marynka           | 10 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 100 ml | Danstar    |

### Extras

| Type        | Name           | Amount | Use for | Time    |
|-------------|----------------|--------|---------|---------|
| Water Agent | Kreda          | 5 g    | Mash    | 100 min |
| Fining      | Mech Irlandzki | 5 g    | Boil    | 15 min  |

### Notes

- Fermentowany w 15 st C.  
*Nov 12, 2017, 11:12 AM*