

# Porter Gonna

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **43.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount           | Yield | EBC  |
|-------|---|------------------|-------|------|
| Grain | Viking Pale Ale malt                        | 6.665 kg (83.6%) | 80 %  | 5    |
| Grain | słód jęczmienny czekoladowy 400 Viking Malt | 0.37 kg (4.6%)   | 71 %  | 1000 |
| Grain | Fawcett - Dark Crystal                      | 0.37 kg (4.6%)   | 71 %  | 300  |
| Grain | Prażone ziarna jęczmienia Viking Malt       | 0.37 kg (4.6%)   | 68 %  | 1000 |
| Grain | Jęczmień palony                             | 0.2 kg (2.5%)    | 65 %  | 1200 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Chinook                | 15 g   | 60 min | 13 %       |
| Boil    | Chinook                | 20 g   | 20 min | 13 %       |
| Boil    | Mosaic                 | 20 g   | 5 min  | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 5 min  | 15.5 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 22 g          | Fermentis         |