

Porter lukrecjowy

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **39.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (36.4%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (36.4%) | 80 % | 16 |
| Grain | Caraaroma | 0.7 kg (12.7%) | 78 % | 400 |
| Grain | Weyermann - Dehusked Carafa I | 0.5 kg (9.1%) | 70 % | 900 |
| Grain | Oats, Flaked | 0.3 kg (5.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 7.9 % |
| Aroma (end of boil) | Marynka | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g | Boil | 10 min |
| Spice | lukrecja | 20 g | Boil | 15 min |