

# Porter Noworoczny 2023

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **45**
- SRM **18.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Płatki owsiane              | 1 kg (12.6%)    | 60 %  | 3    |
| Grain | Pszenica niesłodowana       | 1.3 kg (16.4%)  | 75 %  | 3    |
| Grain | Pilzneński                  | 4.5 kg (56.7%)  | 81 %  | 4    |
| Grain | Carafa II                   | 0.05 kg (0.6%)  | 70 %  | 812  |
| Grain | Brown Malt (Fawcett)        | 1 kg (12.6%)    | 70 %  | 128  |
| Grain | Viking Barwiący Obtuszczone | 0.092 kg (1.2%) | 65 %  | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Apollo | 30 g   | 60 min | 17 %       |

## Yeasts

| Name           | Type  | Form  | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Saflager S-189 | Lager | Slant | 400 ml | Fermentis  |