

# Porter v1

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **32**
- SRM **27**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (49.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (8%)	79 %	12
Grain	Bestmalz Carmel Pils	0.5 kg (8%)	75 %	5
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.2%)	82 %	5
Grain	Płatki owsiane	0.4 kg (6.4%)	85 %	3
Grain	Weyermann - Chocolate Rye	0.1 kg (1.6%)	20 %	493
Grain	Strzegom Czekoladowy 400	0.12 kg (1.9%)	68 %	400
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	wędzona śliwka	200 g	Boil	5 min
Spice	wędzona śliwka	20 g	Secondary	10 day(s)