

# porter weyermann

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **27.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount          | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.83 kg (77.1%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.75 kg (9.9%)  | 78 %  | 4   |
| Grain | Carafa II                         | 0.45 kg (5.9%)  | 70 %  | 812 |
| Grain | Weyermann Specjal W               | 0.37 kg (4.8%)  | 68 %  | 300 |
| Grain | Weyermann - Melanoiden Malt       | 0.17 kg (2.2%)  | 81 %  | 53  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Green Bullet | 50 g   | 15 min | 11 %       |
| Boil    | Willamette   | 50 g   | 15 min | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |         |           |
|------------------|-------|-----|---------|-----------|
| Saflager W 34/70 | Lager | Dry | 19.17 g | Fermentis |
|------------------|-------|-----|---------|-----------|